Christ Moravian Church Cook Book

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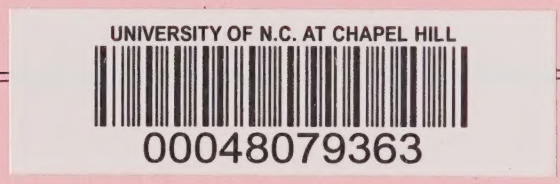

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Compiled by

The A. R. Carr Sunday School Class
Christ Moravian Church
November, 1976

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We wish to thank everyone who contributed their time and their favorite recipes.

Pittman
NCC
NcU

Christ Moravian Church was begun in 1893 as a Sunday School; on October 25, 1896, it was formally organized as a local congregation within the larger Salem Congregation, under the rules and regulations of the Moravian Church in America, Southern Province.

The Moravian Church holds to the teachings that are the common possession of the Protestant group called evangelical: its members accept the universal creed of all Christendom (the Apostles' Creed): also, other evangelical beliefs held by Protestant Christians.

Moravians believe that personal salvation comes by faith in Jesus Christ, and that the Church is the fellowship of believers who share in this experience. They accept the Bible as the Word of God, the guide for Christians today: they believe in the Deity of our Lord!

LOVEFEASTS

One of the outstanding customs of the Moravian Church is the holding of lovefeasts.

The lovefeast, a service of dignity, is primarily a service of singing, opened with prayer. The minister often explains the purpose of the service before the congregation partakes of the coffee and buns. Mugs are used for the drink. These are served on trays which are carried by men of the church. The mugs are passed from hand to hand along a pew from a tray which has been brought along the aisle. A basket, which holds slightly sweetened buns, is passed along the pew. Women of the church handle these baskets. These people are called Dieners.

All present may partake regardless of age or denomination. Unlike the Communion, the food for the lovefeast is not consecrated.

MORAVIAN BLESSINGS

"Come, Lord Jesus, our guest to be,
and bless these gifts bestowed by Thee."

Amen.

"Be present at our table, Lord
Be here and every where adored.
From Thine all-bounteous hand our food
May we receive with gratitude."

Amen.

MIZPAH BENEDICTION

"May the Lord watch between me and thee
while we are absent one from the other."

Amen.

Cakes

HAPPINESS CAKE

1 cup Good Thoughts
1 cup Kind Deeds
1 cup Consideration for Others
2 cups Sacrifice
2 cups Well-beaten Faults
3 cups Forgiveness

Mix thoroughly. Add tears of joy, sorrow and sympathy. Flavor with love and kindly service. Fold in three cups of prayer and faith. Blend these well. Fold into daily life. Bake well with the warmth of human kindness. Serve with a smile any time.

WHITE CAKE

3/4 cup egg whites (about 6)
2 3/4 cup sifted flour
3 t. baking powder
1/2 t. salt
1 1/2 cups sugar
3/4 cup soft butter or margarine
1 t. vanilla extract
1/2 t. almond extract
1 cup milk

In small mixing bowl, let egg whites warm to room temperature--about 1 hour. Meanwhile, preheat oven to 350°. Grease well and flour 3 8-inch layer pans or 2 9-inch layer pans.

Sift flour with baking powder and salt; set aside. At high speed, beat egg whites until foamy. Gradually beat in 1/2 cup sugar, beating well after each addition. Beat until soft peaks form when beater is slowly raised; set aside. In a large mixing bowl, at high speed, cream butter or margarine with rest of sugar and the extracts until light and fluffy. At low speed, beat in flour mixture (in fourths), alternately with milk (in thirds), beginning and ending with flour mixture. Beat in egg whites just until batter is smooth--about 1 minute. Pour batter into prepared pans; bake 25 to 30 minutes or until done. Cool in pans 10 minutes. Remove from pans and cool on wire racks. (This cake is very good with a white icing and fresh coconut. It can also be used as a sheet cake and iced with a white icing for cake squares.)

Janie Reid

LARGE COFFEE CAKE

1 1/2 cups sugar
3 cups sifted flour
6 t. baking powder
1/2 t. salt
1 stick margarine
2 eggs (swirled in milk)
1 cup milk

Bake at 375° oven 25 to 30 minutes.

TOPPING

1 cup brown sugar
4 t. cinnamon
4 T. flour
4 T. melted butter
1 cup chopped pecans

Ruth Holton

FRESH APPLE CAKE

1 cup cooking oil
2 cups sugar
3 cups self-rising flour, sifted
2 eggs
1 cup chopped pecans
2 t. vanilla
3 cups chopped, peeled apple

Mix oil, sugar and eggs. Add vanilla, flour and apple. Add nuts last, reserving 1/3 cup for icing. Bake in flat pan or tube pan until done at 350°.

ICING

1 pkg. (3 oz.) cream cheese
1 t. vanilla
1 stick margarine
1 box powdered sugar

Let margarine and cream cheese soften to room temperature. Blend together and

(cont.)

FRESH APPLE CAKE (cont.)

add vanilla and sugar. Add reserved pecans.

Emma Dagenhart

FRUIT COCKTAIL CAKE

1/2 cup Crisco
1 1/3 cup sugar
1 can fruit cocktail
2 cups plain flour
2 t. soda
1/2 t. salt
2 eggs

Mix all together and bake at 325° for approximately 40 minutes or until done.

GLAZE

3/4 cup sugar
1/2 cup canned milk
1 stick margarine or butter
1/2 t. vanilla

Boil hard for one minute. Beat until thick. Pour over cake while hot.

Doris M. Reid

JAPANESE FRUIT CAKE

1 cup shortening
2 cups sugar
3 cups sifted flour
4 eggs
1 cup sweet milk
3 t. baking powder

Mix as any cake batter and divide in halves. Bake half of batter in two layer pans. To remaining batter, add:

1 lb. seedless raisins (not the waxy kind)
1 t. allspice

(cont.)

JAPANESE FRUIT CAKE (cont.)

1 t. cinnamon
1 t. cloves

Bake in two layer cake pans. Stack alternate layers, white and dark with filling.

FILLING

2 oranges (juice and grated rind)
2 lemons (juice and grated rind
1 large coconut, grated fine
2 cups white sugar
1 cup boiling water

Bring to a boil in a sauce pan and add 1 tablespoon cornstarch. Cook until thick. (I cook until it drops off spoon in lumps.) I also save enough of the grated coconut to pat on the outside of cake, which I frost with 7-minute frosting. You may also add candied cherries, nuts, and/or raisins to this filling if you desire. This makes a big cake.

Mrs. Hollis Cranford

FRUITCAKE

1 lb. (4 cups) chopped pecans
1 lb. candied cherries, chopped
1 lb. pitted dates, chopped
4 (4 oz.) cans flaked coconut
2 (14 or 15 oz.) cans sweetened condensed milk

Place all ingredients in a very large mixing bowl and mix well with hands. Spoon mixture into two 9 x 5 x 2-inch loaf pans that have been lined with oiled brown paper (this is very important). Bake at 250° for 1 1/2 hours. Cool on cake rack before removing from pans. This cake improves with age. Yield: about 4 1/2 pounds. Keep in refrigerator.

Mary Ferguson

CHRISTMAS CAKE

1 cup butter
1 2/3 cups sugar
5 eggs
2 cups sifted flour
1/2 lb. pecans
1/2 lb. black walnuts
1 lb. candied cherries
4 oz. Angel Flake coconut

Mix as pound cake and bake at 250° for about an hour. Does not need icing. (Bake in a mold cake pan.)

Mrs. Hollis Cranford

APPLE NUT CAKE

1 1/2 cups salad oil
1 cup black walnuts
3 cups raw, diced apples
2 cups sugar
3 eggs
3 cups plain flour
1 t. salt
1 t. soda
1 t. cinnamon
1 t. vanilla

Combine oil, sugar, eggs, flour, and flavoring. Add apples and nuts. Mix with a spoon. Pour into pan and bake 350° for 1 hour, 25 minutes.

Jo Brown

PECAN CAKE

Toast two cups pecans and 1/4 cup margarine at 350° for 15 minutes.

1 1/2 cups margarine
2 cups sugar
4 eggs
3 cups plain flour
2 t. baking powder
1/2 t. salt
1 cup milk
2 t. vanilla

Cream margarine and sugar. Add eggs one at a time. Add flour and milk. Add vanilla. Add 1 1/3 cups nuts. Bake in three 9-inch layer pans at 350° for 30 minutes.

FROSTING

1 1/2 cups margarine
1 box powdered sugar
1 t. vanilla
2/3 cup pecans
2 T. canned milk (increase to 4-6 tablespoons if needed)

Peggy Renigar

CRUMB CAKE

Mix together:
2 cups flour
2 cups oatmeal (uncooked)
1/2 lb. margarine
1/2 box brown sugar
pinch of salt
Cook until easy to spread
1 lb. dates
1/2 box brown sugar
1 1/4 cups water
vanilla

(cont.)

CRUMB CAKE (cont.)

Bake in 350° oven about 45 minutes. Put in layers in pan 10 x 7 inches; 3 layers crumbs, 2 date mixture. Crumbs on bottom and top. Grease pan lightly but do not flour.

Gladys B. Talley

BANANA LAYER CAKE

2 1/2 cups cake flour, sifted before measuring
1 t. soda
1/2 t. baking powder
3/4 cup shortening
1 1/2 cups sugar
2 eggs
1/4 cup thick sour milk or buttermilk
1 t. vanilla
1 1/4 cups ripe bananas, mashed with potato masher, then measured

Sift flour with soda and baking powder. Cream shortening, add sugar, and cream together until light and fluffy. Add the whole eggs, beating well after the addition of each. Add sour milk or buttermilk and vanilla to bananas. Add the flour and banana mixture alternately to creamed shortening and sugar mixture, beginning and ending with the dry ingredients. Beat until smooth and well blended. Do not overmix. Pour into greased and floured cake pans. Bake. Remove from pans immediately after baking. Cool on wire cake racks. Use two 9-inch layer cake pans, preheat oven to 375°. Bake 25 to 30 minutes.

Mrs. Charles M. Davis, Jr.

CARAMEL CAKE

1 stick margarine
1 1/2 cups white sugar
2 eggs
1 cup buttermilk
2 cups flour
1/4 t. salt
1 t. soda mixed with 1 T. white vinegar

Cream margarine and sugar until light and fluffy. Add eggs one at a time and continue beating. Add sifted flour and buttermilk. Bake in two 9-inch pans. Bake for 25 minutes in 350° oven.

ICING

1 stick margarine
1 box light brown sugar
1/2 cup evaporated milk
1/2 t. baking powder

Cook margarine, brown sugar and evaporated milk until soft ball forms in water. Add baking powder and beat until creamy.

Mrs. Gladys Hicks

BANANA SPLIT CAKE

2 cups graham cracker crumbs
6 T. butter, melted
2 cups powdered sugar
1 t. vanilla
1 stick butter
2 eggs
3 bananas
1 can (#2) crushed pineapple
Large container of Cool Whip
Salted Sundae or other nuts, crushed a bit

Mix crumbs and melted butter; press into the bottom of a 9 x 13-inch pan. Beat powdered sugar, vanilla and 1 stick butter together for 10 minutes--this step

(cont.)

BANANA SPLIT CAKE (cont.)

is important. Add eggs, continue to beat for a short time. Spread over crumb layer. Peel bananas and cut in half lengthwise; place over creamed layer. Drain pineapple thoroughly; spoon over bananas. Cover with Cool Whip. Sprinkle with nuts. Chill four hours. If desired, garnish each serving with a cherry. To serve, cut into squares. Makes 20 or more servings.

Mrs. Robert E. Hayes

SPICE PRUNE CAKE

2 cups self-rising flour, sifted
2 cups sugar
2 t. cinnamon
2 t. allspice
2 t. nutmeg
3/4 cup salad oil
3 eggs
1 jar Junior prunes
1 can walnuts

Mix all together. Do not beat. Put in a tube pan. Bake at 350° for 1 hour.

Mary Pitts

PRUNE CAKE

1 cup Wesson Oil
1 1/2 cups sugar
3 eggs

Mix in bowl; sift following ingredients and add:
2 cups flour
1/2 t. allspice
1/2 t. nutmeg
1 t. cinnamon

(cont.)

PRUNE CAKE (cont.)

1 t. soda
1 t. salt

In another bowl, combine:
1 cup buttermilk
1 cup pureed prunes
1 cup chopped pecans

Add to first mixture and mix well. Pour in greased, but not floured, pan, 13 x 9 x 2-inches. Bake 325° for 1 hour.

SAUCE

1 cup sugar
3/4 stick margarine
1/2 cup buttermilk
1/2 t. soda
1 T. corn syrup
1 t. vanilla

Cook over low heat, stirring, about 5 minutes. Pour over warm cake.

Mary Hoffman

PRIZE CHOCOLATE CAKE

1 cup shortening
2 cups sugar
5 eggs
4 squares (1 oz. each) unsweetened chocolate, melted
2 1/2 cups flour
1/2 t. salt
1 t. soda
1 cup sour milk or buttermilk
2 t. vanilla
1 cup nuts (pecans or walnuts)

Cream shortening and sugar; add eggs, one at a time, beating thoroughly after each egg. Add chocolate and mix well.

(cont.)

PRIZE CHOCOLATE CAKE (cont.)

Add sifted dry ingredients alternately with milk and vanilla. Stir in nuts. Bake in three 9-inch layer cake pans in moderate (350°) oven for 30 minutes.

Mrs. Charles Crater

MISSISSIPPI MUD CAKE

2 sticks margarine
2 cups sugar
1/2 cup cocoa, sifted
4 eggs
1 1/2 cups plain flour
1 t. baking powder
1 cup chopped nuts
1 cup coconut
1 jar Marshmallow Creme

Cream margarine, sugar and cocoa thoroughly. Add eggs one at a time, beating after each. Mix dry ingredients and add to mixture, cream well. Add nuts and coconut. Pour into greased and floured 9 x 13-inch (or slightly larger) pan and bake at 350° for approximately 40 minutes. Remove from oven and spread one jar marshmallow creme over hot cake.

FROSTING

1 stick margarine
1/3 cup cocoa, sifted
5 T. canned milk
1/2 box powdered sugar
1 t. vanilla

Mix above ingredients together, cream thoroughly, spread on cake, pulling frosting across cake with marshmallow creme to create a muddy look.

Elise Adams

CHOCOLATE MOUND CAKE

1 stick margarine
1/2 cup Crisco
2 cups sugar
1/2 cup cocoa in a little warm water
3 eggs
1 t. vanilla
2 cups flour
2 t. baking powder
1/4 t. soda
1/2 t. salt
1 cup buttermilk

Cream shortening and sugar together, add cocoa and eggs. Sift dry ingredients and add alternately with buttermilk. Bake in three layers at 350°.

FILLING

1 cup milk
1 cup sugar

Cook together 2 or three minutes. Add 12 large marshmallows until dissolved. Add 2 packages extra fine coconut. Cook two minutes.

FROSTING

1/2 cup Crisco
1/2 stick margarine
4 T. cocoa

Cream together. Add 1 box confectioners sugar and 1 teaspoon vanilla with enough canned milk to make smooth spreading frosting.

Anne Nifong

FUDGE CAKE

1/2 lb. butter or margarine
1 lb. sugar (2 1/4 cups)
3 eggs
1 1/2 cups buttermilk
2 t. vanilla

(cont.)

FUDGE CAKE (cont.)

Mix:
1/2 cup cocoa
3/4 cup hot water

Last:
3 1/2 cups plain flour
1 T. soda
1 t. salt

Cream butter and sugar. Add eggs and beat until creamy. Mix cocoa and hot water. Sift flour, soda and salt. Add alternately with cocoa mix and milk to creamed sugar and butter mixture. Bake 25 to 30 minutes in 350° oven. Makes 4 8-inch layers.

ICING

1 stick butter or margarine
1 box powdered sugar
4 heaping T. cocoa
milk (enough to make icing creamy)

Gladys B. Talley

FEATHER DEVIL'S FOOD CAKE

1/2 cup shortening (margarine or butter)
1 cup white sugar
1/2 cup brown sugar
2 well-beaten eggs
1 t. vanilla
3 squares (1 oz. each) unsweetened chocolate
1/2 cup hot water
2 cups flour
1/4 t. salt
1 t. soda
2/3 cup buttermilk or sweet milk

Thoroughly cream shortening and sugar. Add eggs and vanilla. Beat until fluffy. Melt chocolate in hot water over low heat. Blend thoroughly and cool slightly. Add

(cont.)

FEATHER DEVIL'S FOOD CAKE (cont.)

to creamed mixture. Add sifted dry ingredients alternately with milk, beating well after each addition. Place in 2 9-inch layer pans. Bake in moderate oven (350°) 30 to 35 minutes.

Ruth Holton

CHOCOLATE-ON-CHOCOLATE CAKE

1 stick butter or margarine
4 T. cocoa
1 cup oil (Mazola Oil is necessary)
1 cup water
2 cups flour
2 cups sugar
2 eggs
1 t. baking soda
1/2 cup buttermilk

Heat the butter, cocoa, oil and water together in a saucepan until the butter is melted. Mix well. Aerate the flour with a fork, and mix it with the sugar in a medium-sized or bigger bowl. Pour the heated mixture over the flour and sugar, add the eggs and mix together. Dissolve the baking soda in the buttermilk and add to the batter. Dump into a 10 x 13-inch pan. Bake in a preheated, 350° oven for 30 to 35 minutes or until it tests done.

ICING

Melt 1 stick butter, add 4 tablespoons cocoa, about 3 tablespoons milk, 1 tablespoon vanilla and 1 box of powdered sugar. Mix together, adding more milk as necessary to make a spreading consistency. Spread over hot cake. Chopped nuts may be added, if desired.

Mrs. H. B. Stimpson, Jr.

WATERGATE CAKE

1 box white cake mix
1 cup oil
3 eggs
1 cup club soda
1 box pistachio instant pudding mix
1 cup chopped pecans

Bake in 3 layer pans at 325° for 30 to 45 minutes.

FROSTING

1 cup sweet milk
1 box pistachio instant pudding mix
1 cup powdered sugar
1 bowl whipped topping
1 cup sour cream
1/2 cup pecans

Beat all but pudding and nuts. Add pudding until frosting stands in peaks. Fold in pecans.

Pat Walker

NEVER FAIL CARAMEL ICING

1 box light brown sugar
1 small can evaporated milk
1 stick butter or margarine
a few drops of vanilla (if you like)

Boil all ingredients for 5 minutes. Remove from heat and beat until right consistency for spreading on cake.

Mrs. Roy C. Pulliam

RUM POUND CAKE

1 cup margarine
1/2 cup shortening
2 1/2 cups sugar
5 eggs
3 1/2 cups flour
1/2 t. baking powder
1/2 t. salt
1 cup milk
1 T. rum extract

Mix as in other pound cakes. Sprinkle 1 cup pecans in bottom of pan. Lightly sprinkle with flour. Pour batter over nuts. Bake 225° for 1 hour then 300° for 45 minutes.

GLAZE

1 cup brown sugar
1/3 cup water
1 stick margarine

Boil 2 or 3 minutes, then add 2 t. rum extract.

Gaye Mock

BLACK WALNUT POUND CAKE

2 sticks margarine or butter
1/2 cup Crisco
3 cups sugar
5 eggs
1 cup milk
1/4 t. salt
1/2 t. baking powder
1 t. vanilla
3 cups plain flour
1 can black walnuts

Blend Crisco, margarine and sugar. Add eggs one at a time and beat. Add milk, salt, baking powder and vanilla. Add flour--

(cont.)

BLACK WALNUT POUND CAKE (cont.)

leave small amount to cover walnuts. Dredge walnuts in flour and add to mixture. Bake in 325° oven for 1 hour, 15 minutes.

DeEtte Jarrard

SCOTCH FUDGE SQUARES

2 cups flour
2 cups sugar
1/2 t. salt
1 cup margarine
1/2 cup buttermilk
1 t. vanilla
1 t. cinnamon
1 cup water
3 t. cocoa
3 eggs
1 t. soda

In saucepan, combine margarine, water and cocoa. Bring to a boil and pour over flour and sugar. Mix well. In another bowl, put eggs, soda, cinnamon, buttermilk and vanilla. Add to first mixture and pour into greased and floured pan (15 x 10 x 1-inches). Bake 40 minutes at 350° and pour frosting over hot cake. Sprinkle with nuts.

FROSTING

1/2 cup margarine
3 T. cocoa
6 T. milk
1 box powdered sugar
1 t. vanilla

Combine margarine, cocoa and milk; simmer until margarine melts. Remove from heat and beat in sugar and vanilla.

Gaye Mock

APPLESAUCE CAKE

1/2 cup soft butter or oleo
1 1/2 cups sugar
1 1/2 cups applesauce
1/2 cup chopped nuts
1 cup chopped dates
2 cups flour
3 eggs
2 t. soda
1/2 t. salt
2 t. cloves
1 t. cinnamon
1/2 t. nutmeg
1 t. allspice

Cream butter, sugar and eggs until fluffy. Sift dry ingredients. Add dates, nuts and applesauce alternately with dry ingredients. Mix well after each addition. Pour into buttered pans. Bake at 350° about 40 minutes. Makes 2 8 or 9-inch layers or 1 9 x 13-inch cake. Frost with your favorite frosting or serve with whipped cream.

Mary Thomas

APPLESAUCE CAKE

4 cups flour
3 cups applesauce
2 sticks butter
2 cups sugar
4 t. soda
1 t. nutmeg
1/2 t. allspice
1/2 t. cinnamon
1/2 t. salt
1 bag black walnuts
3/4 box raisins (rolled in flour)
1 can Angel Flake coconut

Mix together applesauce, butter and

(cont.)

APPLESAUCE CAKE (cont.)

sugar. Put on stove over low heat until butter is melted. Pour into a large mixing bowl, add soda and beat. Add flour and spices, mix well. Flour nuts and raisins, mix, then add coconut. Bake at 350° for 1 hour.

Mrs. T. L. Shepherd

COCONUT CAKE

2 cups sugar
2 cups sour cream
2 pkgs. (6 oz.) frozen coconut
1 pkg. yellow cake mix

The night before baking cake: Combine sugar, sour cream, and coconut; store in refrigerator overnight. Bake cake mix in two layers by directions on the package. Split layers and let cool. Frost with coconut mixture. Store in refrigerator. IMPORTANT: Do not cut the cake for four days.

Helen Brewer

POUND CAKE

1/2 lb. (2 sticks) butter
1/2 cup shortening
1 t. lemon extract
2 t. vanilla extract
3 cups sugar
5 eggs
3 1/2 cups sifted all-purpose flour
1/4 t. baking powder
1/4 t. salt
1 1/4 cups sweet milk

Cream butter and shortening with sugar

(cont.)

POUND CAKE (cont.)

with hands. Add lemon and vanilla extracts. Add eggs one at a time and blend thoroughly with mixer. Sift flour, baking powder and salt together three times. Add milk and flour to creamed mixture, a little of each at a time. Pour into a greased and floured tube pan. Bake at 300° for 1 hour, then at 350° for 45 minutes or until done.

Sandy Crater

CHOCOLATE POUND CAKE

1/2 lb. butter or margarine
1/2 cup Crisco
3 cups sugar
5 eggs
1/4 t. salt
1/2 t. baking powder
1/2 cup cocoa
1 1/4 cups milk
1 t. vanilla
3 cups flour (all-purpose)

Cream butter and shortening with sugar. Add eggs one at a time and blend well. Sift together dry ingredients and add alternately with milk. Add vanilla. Pour batter into greased and floured tube pan. Bake for 1 hour, 25 minutes at 350°.

Mary Sparks

SMALL POUND CAKE

2 cups flour
2 cups sugar
1/2 lb. butter or margarine
4 eggs

(cont.)

SMALL POUND CAKE (cont.)

2/3 cup canned milk
1 T. vanilla

Cream butter and sugar. Add eggs, beating well after each. Add flour and canned milk alternately. Add vanilla. Bake in tube pan for 1 hour at 325°.

Martha Walker

LEMON POUND CAKE

3 cups flour
3 cups sugar
1/2 cup vegetable shortening
1/2 lb. butter
1 cup milk
2 T. boiling water
5 eggs
2 t. fresh lemon juice
1 t. baking powder
1 t. vanilla

Sift dry ingredients and reserve. Cream together butter, shortening and sugar. Add boiling water and beat. Add eggs one at a time, beating between each addition. Add sifted dry ingredients alternately with milk, beginning and ending with flour. Add lemon juice and vanilla and mix until blended. Pour into a tube pan, place in a cold oven and bake at 325° for 1 1/2 hours or until browned and cake tests done.

Mrs. H. B. Stimpson, Jr.

FIVE FLAVOR POUND CAKE

5 eggs
3 cups sugar
3 cups flour
2 sticks butter

(cont.)

FIVE FLAVOR POUND CAKE (cont.)

1/2 cup Crisco
1/2 t. baking powder
1 cup milk
1 t. vanilla flavoring
1 t. lemon flavoring
1 t. butter flavoring
1 t. rum flavoring
1 t. coconut flavoring

Cream butter, sugar and Crisco until light and fluffy. Add eggs after beating until they look lemony. Add flour, baking powder and milk, beating after each addition. Add flavoring and bake at 325° for 1 hour, 15 minutes or until done.

GLAZE

1 cup sugar
1/2 cup water
1 t. vanilla flavoring
1 t. lemon flavoring
1 t. butter flavoring
1 t. rum flavoring
1 t. coconut flavoring
1 t. almond flavoring

Put all in a heavy pan, bring to a boil and stir until sugar dissolves. When cake is done, pour hot mixture over hot cake and let it set in pan until completely cool. Turn onto plate.

Mrs. D. E. Hartman

PINEAPPLE POUND CAKE

2 sticks butter or margarine
1/2 cup shortening
2 1/2 cups sugar
6 eggs
3 cups flour
1 t. baking powder

(cont.)

PINEAPPLE POUND CAKE (cont.)

1/4 cup pineapple juice
3/4 cup milk

Bake in 350° oven for about 1 hour.

PINEAPPLE GLAZE

1/2 stick butter, melted
Drained pineapple from small can crushed pineapple
Enough milk to make thin consistency
2 cups powdered sugar

Pour over warm cake.

Jo Brown

PINEAPPLE CAKE

1 box butter recipe golden cake mix (Duncan Hines)
1 t. salt
4 eggs
1 stick soft butter or margarine
1 can mandarin oranges (drained, small can)
2/3 cup water

Mix salt, butter, eggs, oranges and water. Beat 2 or 3 minutes. Add cake mix, beat a little longer. Bake at 375° for 25 minutes. Makes 3 large layers.

ICING

1 can (#2) crushed pineapple, undrained
1 carton (large) Cool Whip
1 small box instant vanilla pudding

Mix together and spread on cake, between layers, on top and sides.

Etta Anderson

SCRIPTURE CAKE

4 1/2 cups 1 Kings 4:22 (first clause)
2 cups Jeremiah 6:20
2 cups 1 Samuel 30:12 (second fruit)
2 cups Numbers 17:8
1 pinch Leviticus 2:13
1/2 cup Judges 5:25 (last clause)
6 Jeremiah 17:11
2 cups Nahum 3:12
2 T. 1 Samuel 14:25
2 t. Amos 4:5
Season to taste of 11 Chronicles 9:9

This is a fruit and nut cake and should be baked in a slow oven, 300°, about 1 1/2 hours or until done.

Casseroles

MY KITCHEN PRAYER

Bless my little kitchen, Lord.
I love its every nook
And bless me as I do my work
Wash pots and pans and cook.

May the meals that I prepare
be seasoned from above
With Thy blessing and Thy grace
But most of all--Thy love.

As we partake of earthly food
The table Thou hast spread
We'll not forget to thank Thee, Lord
For all our daily bread.

So bless my little kitchen, Lord
And those who enter in.
May they find naught but joy and peace
and happiness therein.

Amen.

MOUSAKKA

2 eggplants
1 lb. ground beef
1 onion, chopped fine
1/2 cup tomatoes, chopped
1 t. cinnamon
1/4 lb. butter
salt and pepper to taste

Braise the meat in 1 T. butter until lightly browned. Add onions, tomatoes and seasonings. Mix well. Simmer 10 to 15 minutes. Cut stem off eggplants and peel. Slice 1/4 inch thick slices, salt them and let stand on plate or tray for 1 hour. Drain the slices and brown in butter. In a baking pan or casserole dish, arrange layer of eggplant slices and layer of meat. Repeat until all ingredients are used. Bake in 350° oven 45 minutes. (Top with bread crumbs and grated cheese and 1 egg beaten until fluffy, if desired.)

Marie Talley

CASSEROLE ITALIANO

1 lb. ground beef
1/3 cup chopped onion
1 med. clove garlic, minced
1/2 to 1 t. oregano
1/2 t. salt
1 can tomato soup
1/3 cup water
2 cups cooked wide noodles
1 cup (4 oz.) shredded process cheese

In skillet, brown beef with onion, garlic and seasonings; stir to separate meat. Combine in 1 1/2 quart casserole with soup, water and noodles. Place cheese around edge of casserole. Bake at 350° for 30 minutes. Makes 4-5 servings.

Sandy Crater

MACARONI AND BEEF CASSEROLE

2 T. margarine
1 medium onion, chopped
1 can tomato soup
1 lb. ground beef
1 1/2 cups elbow macaroni
1 can mushroom soup

Cook macaroni until tender and drain; brown beef and onion in melted margarine in fry pan. Add all other ingredients; stir and mix well. Grease casserole dish and place mixture in dish. Bake at 400° for about 30 minutes--garnish top with pimento strips and green pepper rings.

Mrs. D. E. Hartman

GROUND BEEF CASSEROLE

3 lbs. ground beef
1 lb. sharp or mild cheese
2 cans tomato soup
1 can Mexicorn
1 pkg. fine noodles
1 1/2 cups catsup
1 large onion

Cut up onion and brown with beef. Cook noodles separately. Mix meat and noodles, corn and soup, plus 1/2 cup water. Divide cheese in half, cut half in cubes and with catsup, add to meat mixture. Put in casserole. Cover with rest of cheese, grated. Add a dash of catsup. Bake 1 hour at 325°.

Mrs. Gladys Hicks
Mary Sparks

MEAT CASSEROLE

Saute medium sized onion; add 1 1/2 lbs. ground meat. Saute until meat is "pink". Add 1 can mushroom soup and 1 soup can of milk. Stir in 1/2 package cooked, drained, medium size noodles. Stir in 1 small jar olives, cut in half and 1/2 lb. sharp cheddar cheese, cubed. Bake covered at 350° for about 45 minutes. Add toasted, sliced almonds on top when done. (You may also use 2 T. Italian seasoning or other herbs, if desired.)

Mrs. Hollis Cranford

SPEEDY SUPPER-IN-A-DISH

1 lb. ground beef
1 can (1 lb.) tomatoes
1 cup water
1 T. instant minced onions
1 1/2 t. salt
1/4 t. black pepper
2 t. Worcestershire sauce
2 cups uncooked noodles

Brown beef and drain off excess fat. Add tomatoes and water and seasonings; bring to a boil. Put noodles in and cover, simmer 20 minutes or until noodles are done. Makes 4 or 5 servings.

Dot Flynn

BEEF CASSEROLE

Brown in fry pan 1 lb. ground beef and 2 medium onions. Simmer together 3 celery stalks, 1 green pepper, 1 can tomatoes and 2 or 3 bay leaves. Cook 1/2 pkg. noodles. Combine all ingredients

(cont.)

BEEF CASSEROLE (cont.)

in a baking dish. Bake at 350° for 45 minutes. Add grated cheese to top.

Mary Hoffman

BEEF-POTATO CASSEROLE

Brown 1 lb. ground beef. Add 1 can (16 oz.) tomatoes, 1 1/2 t. salt, 1/4 t. pepper, 1 t. Worcestershire sauce; bring to a boil. In a 2-quart casserole, arrange 3 cups thinly sliced potatoes, 1 cup sliced celery, 1 sliced green pepper, 1 sliced onion and the meat mixture. Cover and bake in 350° oven about 1 1/4 hours.

Mary Ferguson

OUR DISH

1 onion, chopped
1/2 to 1 green pepper, chopped
1 lb. ground beef
2 T. catsup
1 T. Worcestershire sauce
salt and pepper
1 can (1 lb.) tomatoes
2 to 3 cups cooked macaroni
1 can cream of mushroom soup
1/2 cup bread crumbs
1/2 cup grated cheese

In a skillet, cook onion, green pepper and ground beef, stirring, until lightly browned. Add tomatoes, catsup, Worcestershire sauce, salt and pepper to taste. Simmer 30 minutes. Add macaroni and undiluted soup; turn into casserole. Top with

(cont.)

bread crumbs and cheese. Heat in a 350° oven until bubbly, about 20 minutes. Serves 5 to 6.

Mary Ferguson

PORK CHOP CASSEROLE

Put uncooked rice (Uncle Ben's or Regular) in bottom of pan. On top of that, put browned pork chops. Add cut up onions, green peppers and tomatoes. Add 1 cup of beef consomme. Bake at 350° for 1 hour or more.

Mrs. Charles M. Davis, Jr.

RICE AND CHOPS

8 loin pork chops
1 pkg. Lipton Onion Soup Mix
1/2 t. curry powder
1 cup celery, chopped
1/2 cup onion, chopped
1/2 cup green pepper, chopped
1 cup uncooked rice
4 1/2 cups water

Brown chops in skillet. Arrange in bottom of oblong casserole dish. Mix remaining ingredients. Pour over chops. Bake 1 hour at 375°. Cover except for the last 15 minutes of cooking time.

Marie Talley

TUNA CASSEROLE

Cook 2 cups elbow macaroni in boiling, salted water; drain and add:
1 can mushroom soup

(cont.)

TUNA CASSEROLE (cont.)

1 small can evaporated milk
1 T. onion
1 T. pimento or 1 small jar pimento
2 T. green pepper
1/4 t. black pepper
1/4 cup sharp cheese, grated
1 large can flaked tuna

Bake in 350° oven about 30 minutes. May be topped with grated cheese. Yield: 2 dishes.

Juanita Ader

MAIN DISH CHICKEN CASSEROLE

1 large fryer (cooked, skinned and boned)
1 can Chow Mein noodles
1 can chicken and rice soup
1 can cream of mushroom soup
1 small can evaporated milk

Place layer of chicken and noodles in baking dish. Mix remaining ingredients and pour over chicken. Bake at 400° until mixture begins to bubble or about 15 minutes.

Anne Nifong

CHICKEN CASSEROLE

4 chicken breasts (stewed and cut from bone; save broth)
1 stick butter, melted
1 pkg. Pepperidge Farm Stuffing Mix (with herbs)
1 can mushroom soup, mixed with can of chicken broth
1 can celery soup, mixed with can of chicken broth

(cont.)

CHICKEN CASSEROLE (cont.)

Mix melted butter with stuffing mix. Save some crumbs for top. Put ingredients in casserole in this order: crumbs, chicken, soup, crumbs, chicken, soup. Sprinkle crumbs on top. Bake at 350° until golden brown.

Ruth Binkley
Lois Gray

CHICKEN CASSEROLE

1 cup chicken, cut up
1 cup undiluted mushroom soup
1 can sliced water chestnuts
1/3 cup onions
2/3 cups cooked rice
1/3 cup sliced almonds
1/2 cup mayonnaise

Put crushed potato chips on top and bake 40 minutes at 350°.

Peggy Renigar

CHICKEN NOODLE CASSEROLE

4 large chicken breasts
2 cans cream of chicken soup
1/2 can (soup can) chicken broth
4 to 5 stalks celery, chopped
1/4 cup green pepper, chopped
1/4 cup chopped onion
1 T. butter
1 can (4 oz.) mushrooms with juice
8 onion tops, cut in 1/2-inch pieces
3 T. cooking sherry
1 pkg. (5 oz.) noodles, cooked and drained
1/4 to 1/2 cup slivered almonds
buttered breadcrumbs
paprika

(cont.)

CHICKEN NOODLE CASSEROLE (cont.)

Cook chicken breasts, drain and cool and cut into bite-size pieces. Heat soup and broth together and set aside. Cook celery, green pepper and onion in butter until almost done. Combine soup, cooked vegetables, mushrooms and onion tops with cooking sherry. In a buttered 2-quart casserole, place a layer of cooked noodles, layer of chopped chicken, cover with soup mixture and sprinkle with almonds. Repeat layers until all ingredients have been used. Top with buttered breadcrumbs and sprinkle with paprika. Bake 350° for 30 minutes. Makes 8 servings.

Dot Flynn

CHICKEN-BROCCOLI BAKE

2 chicken breasts
2 T. butter or margarine, melted
1 pkg. (10 oz.) frozen broccoli
1 can cream of mushroom soup, undiluted
1/2 cup milk
1/2 cup shredded cheddar cheese
1/4 cup bread crumbs
paprika

Place chicken in a 9-inch square pan and drizzle with butter. Bake at 375° for 40 minutes. Cook broccoli according to package directions; drain, arrange around chicken. Combine soup, milk and cheese. Pour over chicken and broccoli. Sprinkle with breadcrumbs and paprika. Bake an additional 20 minutes. Yield: 2 servings.

Mrs. B. C. Ader

CRANBERRY-APPLE CASSEROLE

Put in casserole dish: 3 cups tart apples, peeled and cubed, 2 cups fresh cranberries and 3/4 cup sugar. Mix together and spread on top: 1 stick of melted butter, 1 cup uncooked oatmeal, 1/3 cup flour, 1/2 cup brown sugar and 1/2 cup broken nuts. Bake for 1 hour in 350° oven.

Ruth Binkley

ASPARAGUS SUPREME

2 pkgs. or cans asparagus
1 can Chun King water chestnuts
1 can condensed mushroom soup
2/3 cup grated sharp cheese
potato chips, finely crushed

In casserole, place alternating layers of asparagus and water chestnuts; add can of undiluted mushroom soup. Sprinkle grated cheese on top; over this, sprinkle crushed potato chips. Bake at 350° for 40 minutes.

Martha Walker

SQUASH CASSEROLE

Cook 9 or 10 squash with onions on top of stove. Season heavily with margarine, salt and pepper. Stir in 1 egg, a small carton sour cream, plenty of grated sharp cheese. Pour into a casserole dish and sprinkle buttered bread crumbs on top. Bake in 350° oven for 45 minutes.

Mary Hoffman

SQUASH CASSEROLE

2 lbs. yellow summer squash
1 medium onion
1/2 to 1 cup grated American cheese
6 soda crackers
2 T. margarine
2 T. flour
1 1/2 cups milk
1/2 t. salt
butter

Cook sliced squash and chopped onion in a small amount of boiling water. Drain; do not mash. Make a white sauce of butter, flour, milk and salt; when thickened, add cheese. In a greased baking dish, crumble 2 or 3 crackers. Add sliced, drained squash and onions. Pour sauce over. Top with remaining crumbled crackers. Dot with butter and bake at 350° for about 20 minutes.

Sandy Crater

GARDEN PEA CASSEROLE

2 onions, chopped
1/2 stick margarine
1 can mushroom soup
4 boiled eggs, chopped
1 can (small) garden peas, drained
1 T. worcestershire sauce
salt and pepper to taste
buttered cracker crumbs

Saute onion in margarine until onion is tender. Stir in soup; heat thoroughly. Add remaining ingredients except crumbs. Pour in casserole dish; cover tightly. place in refrigerator overnight. Sprinkle crumbs over ingredients in dish; bake, 350° for 30 minutes.

Mrs. J. G. Regan

BROCCOLI CASSEROLE

2 pkgs. (10 oz.) frozen, chopped broccoli
1 can mushroom soup
1 cup sharp cheddar cheese
2 eggs, beaten
1 cup mayonnaise
1 T. minced onion
1 cup buttered bread crumbs

Cook broccoli 5 minutes. Drain and mix all other ingredients. Top with the bread crumbs. Bake in 350° oven for 30 minutes.

Gladys B. Talley

GREEN BEAN CASSEROLE

2 cans (1 lb.) green beans, drained
3/4 cup milk
1 can condensed cream of mushroom soup
1/8 t. black pepper
1 can (3 oz.) french fried onions

Combine milk, soup and pepper; pour over beans. Add 1/2 can onion. Pour into 1 1/2-quart casserole. Bake in 350° oven for 20 minutes. Garnish with remaining onions. Bake 5 minutes longer.

Gladys B. Talley
Mrs. Charles M. Davis, Jr.

GREEN BEAN CASSEROLE

2 cans French style green beans
1 can cream of mushroom soup
1 can onion rings
1 medium onion

Cook green beans and chopped onion

(cont.)

GREEN BEAN CASSEROLE (cont.)

on top of stove for 30 minutes. Remove from heat and drain. Combine beans, onion and soup, then sprinkle onion rings over top. Brown in oven for 15 minutes or until bubbling.

Pat Walker

BEAN CASSEROLE

4 slices bacon
1 medium onion
1 can (1 lb.) baked beans in tomato sauce
1 can (1 lb.) kidney beans, drained
1 can (1 lb.) lima beans, drained
1/4 lb. sharp cheese, cubed
1/2 cup brown sugar
1/4 cup ketchup
2 t. Worcestershire sauce
grated parmesan cheese

Fry bacon--saute onion in bacon drippings. Combine in casserole: beans, cheese, brown sugar and seasonings. Stir in onion and crumbled bacon, sprinkle with parmesan cheese. Bake in 350° oven until thoroughly heated and bubbly.

Mrs. T. L. Shepherd

MACARONI AND CHEESE CASSEROLE

1 box (8 oz.) macaroni

Add 1 T. salt to about 5 quarts rapidly boiling water. Put macaroni in water and let cook about 10 minutes. Pour cold water over it, drain, then place in casserole dish.

SAUCE

2 1/2 cups milk
2 T. butter

(cont.)

MACARONI AND CHEESE CASSEROLE (cont.)

2 T. flour
1 lb. American cheese, grated
1 1/2 slices of bread, crumbed

Put milk in kettle to warm; in another, mix butter and flour together. Add a little salt and stir until melted. Add milk and continue stirring until thickened; then add half of grated cheese and stir until it melts. Pour this over macaroni. Add remaining cheese on top and sprinkle with bread crumbs. Add butter on top of crumbs. Bake in 425° until brown.

Jewell Chitty

BEEF-MACARONI CASSEROLE

1 lb. ground beef
2 eggs
1/2 cup ketchup
1/3 cup milk
1/4 cup chopped onion
1 1/2 t. salt
8 oz. elbow macaroni, cooked
2 t. prepared mustard
1/4 cup chopped green pepper
1/2 cup mayonnaise
1 cup grated American cheese
1/2 cup dry bread crumbs
2 T. melted butter
6 slices tomato

Mix beef, eggs, ketchup, milk, onion and salt. Mix macaroni, mustard, green pepper and mayonnaise. Spread in greased 2-quart baking dish. Spread beef mixture over top. Sprinkle with cheese. Top with mixture of

(cont.)

BEEF-MACARONI CASSEROLE (cont.)

crumbs and butter. Bake in moderate oven (350°) 20 minutes; place tomato slices on top of casserole and bake 10 minutes longer. Makes 6 servings.

Oleta Foster

BEAN BANQUET

2 can (1 lb.) pork and beans in tomato sauce
1/4 cup ketchup
2 T. prepared mustard
1 t. Worcestershire sauce
2 cans (12 oz.) Spam

Combine beans, ketchup, mustard and Worcestershire sauce in a baking dish. Cut luncheon meat in slices and arrange on top of bean mixture. Bake in 375° oven 25 to 30 minutes. Remove from oven and brush meat with melted butter. Place under broiler for a few minutes. Makes 6 to 8 servings.

Cookies

DAILY CREED

Let me be a little kinder,
Let me be a little blinder
To the faults of those about me.
Let me praise a little more.
Let me be, when I am weary,
Just a little bit more cheery;
Let me serve a little better
The God we would adore.
Let me be a little meeker
With the brother who is weaker;
Let me strive a little harder
To be all that I should be.
Let me be more understanding
and a little less demanding.
Let me be the sort of friend
That you have always been to me.

SNICKERDOODLES

1/2 cup margarine
3/4 cup sugar
1 egg plus 1 egg yolk
1/2 t. baking soda
1 2/3 cup sifted flour
1/2 t. ground nutmeg
1/2 cup chopped nuts
1/2 cup raisins

Cream margarine and sugar; beat in egg and egg yolk. Add dry ingredients; fold in nuts and raisins. Form dough into small balls (about the size of walnuts). Roll in a mixture of 2 T. sugar and 2 t. cinnamon. Place on ungreased cookie sheet, bake 8-10 minutes at 400°. Cookies puff up at first, then flatten out with crinkled tops. Makes about 5 dozen cookies.

Mrs. Harold W. Durham

TOP-OF-THE-STOVE COOKIES

2 cups sugar
4 T. cocoa
1/2 cup milk
1 stick margarine

Mix well and bring to a hard boil for about 2 minutes. Remove from heat and add:
1/2 cup peanut butter
1 t. vanilla
2 1/2 cups uncooked oatmeal

Mix well. Drop by teaspoons on waxed paper or spread in a well-greased pan and cut into bars.

Martha Kinney

BAKED FUDGE PUDDING

2 cups sugar
2 1/2 cups flour
5 t. baking powder
3/4 t. salt
1 cup coarsely chopped English walnuts
2 1/2 t. vanilla
1 1/4 cups milk
9 T. melted butter
1 1/2 square melted chocolate

Mix sugar, flour, baking powder, salt and nuts together. Add vanilla to milk and add to dry ingredients. Add this to the melted butter and melted chocolate. Pour in buttered pan (9 x 16 x 2 1/2-inch).

TOPPING

2 1/2 cups granulated sugar
2 1/4 cups brown sugar
5 T. cocoa
1/4 t. salt
4 1/4 cups boiling water

Mix sugars, cocoa, and salt. Sprinkle this over the mixture in the pan. Pour boiling water over this. Bake for 45 minutes at 375° to 400°.

Beulah Smith

ORANGE BARS

1/2 cup brown sugar
1/2 cup white sugar
1 cup margarine
2 t. vanilla
1 T. orange rind
1/2 t. salt
2 eggs
1 cups sifted plain flour
1 cup uncooked oatmeal

(cont.)

ORANGE BARS (cont.)

Put sugars in bowl; Add margarine; mix well. Add orange rind, salt, eggs and vanilla; beat thoroughly. Add flour and oatmeal. Mix well. Turn into a well-greased 9-inch pan. Bake at 325° for 40 minutes.

Have the following mixed and pour on cake when it is about done. Place in oven until it bubbles.

1/4 cup white sugar
1/2 cup orange juice
1 T. orange rind

Remove from oven. When cool, cut into bars and place in tight container. Freezes well.

Mrs. J. G. Regan

CASSEROLE COOKIES

2 eggs
1 cup white sugar
1 cup chopped dates
1 cup flaked coconut
1 cup chopped pecans
1 t. vanilla
1/4 t. almond extract

Beat eggs and sugar well. Blend in other ingredients. Bake in a 2 quart baking dish, 30 minutes, 350°. While hot, stir well. Cool; form into small balls. Roll in granulated sugar. Seal tightly in container.

Mrs. J. G. Regan

LEMON SQUARES

Pastry: 2 sticks softened butter, 2 cups flour and 1/2 cup powdered sugar. Mix and press into a pan approximately 10 x 14-inches. Bake for 15 minutes at 325°.

Filling: Beat 4 eggs slightly. Add 2 cups sugar, 6 T. lemon juice, 1 T. flour and 1/2 t. baking powder. One cup pecans can be added, if desired. Mix and pour on top of pastry. Bake at 325° for 40-50 minutes. Sprinkle with powdered sugar.

Audrey Wilson
Jo Brown

SUGAR COOKIES

2 1/2 cups sifted all-purpose flour
3/4 t. salt
1/2 t. baking soda
1/2 cup butter or margarine
1/2 cup vegetable shortening
1 cup sugar
1 t. vanilla
1 egg
2 T. milk

Sift together flour, salt and soda; using an electric mixer, cream together butter and shortening in large bowl. Add sugar and beat until light and fluffy. Beat in egg and vanilla. Add flour mixture and beat until smooth. Blend in milk. Drop by teaspoon about 3 inches apart onto greased baking sheets. Flatten with bottom of glass that has been dipped in sugar. Bake in a 350° oven for about 12 minutes or until lightly browned. Makes about 5 dozen.

Helen Brewer

ICE BOX COOKIES

2 sticks butter
1 cup sugar
2 eggs
1 cup graham cracker crumbs
1/2 cup milk
1 cup nuts
1 cup coconut

Line a 9 x 13-inch pan with graham crackers. Melt butter over low heat. Beat eggs, milk and sugar together. Mix with butter. Bring to a boil. Remove from heat and add nuts, coconut and cracker crumbs. Pour over layer of graham crackers. Top with graham crackers.

ICING

3/4 stick butter
2 cups confectioners sugar
1 T. milk
1 t. vanilla

Combine ingredients and beat until smooth. Ice cookies. Chill about 2 hours. Cut into bars. Makes 4 dozen.

Mrs. Charles M. Davis, Jr.

PEANUT BUTTER YUM YUMS

2 cups white sugar
3 T. cocoa
1/2 cup sweet milk
1 stick margarine
1/2 t. salt

Cook together two minutes. Add 3/4 cup peanut butter, 3 cups quick-cooking oats. Blend well and drop onto waxed paper.

Mrs. D. N. Hire

BROWN SUGAR COOKIES

Cream together:
1 cup brown sugar
1 cup white sugar
1 cup shortening
Add:
2 eggs
2 t. milk
3 1/2 cups flour
1/2 t. salt
2 t. baking powder
1/2 t. soda
1 t. vanilla

Roll in small balls and press down with tines of fork. Bake at 350° on a greased baking sheet until lightly browned.

Pat Sheppard

BUTTERSCOTCH COOKIES

4 t. butter or margarine
2 cups graham cracker crums
1 can Eagle Brand Milk
1 can coconut
1 can chopped pecans
package butterscotch drops (8 oz.)

Mix graham cracker crumbs with butter. Press in bottom of pan. Pour milk over crumbs. Drop butterscotch drops over milk. Spread coconut over drops, put pecans over coconut. Press down. Bake at 350° for 35 minutes.

Jo Brown

BUTTERSCOTCH COOKIES

3 1/2 cups flour
1 t. cream of tartar
1 t. soda
3/4 cup butter
2 cups brown sugar
1 egg
3 T. evaporated milk
1 t. vanilla
1 cup chopped pecans
1 cup chopped dates

Sift flour, then measure. Resift with cream of tartar and soda. Cream fat and sugar. Add beaten egg and continue creaming until smooth and fluffy. Add evaporated milk and vanilla and combine well. Sift in the dry ingredients. With the last few stirs, add nuts and dates. Divide mixture into three parts. Form into rolls, wrap in waxed paper and place in ice box overnight. When thoroughly chilled, slice very thin with a sharp knife. Bake in a hot oven (400°). Makes 5 dozen cookies.

Louise Kinney

7-IN-ONE COOKIES

Put the following into a 9 inch cake pan exactly in the order listed. Spread evenly.

1 stick butter, melted
1 1/2 cups graham cracker crumbs
1 pkg. butterscotch chips (6 oz.)
1 pkg. chocolate chips (6 oz.)
1 cup chopped nuts
1 cup coconut
1 can Eagle Brand milk

Bake 25 to 30 minutes at 350°. Let cool completely before cutting.

Beulah Smith

CRUNCH DROPS

2 cups flour
1 t. soda
1/2 t. salt
1 cup shortening
1 cup brown sugar (packed)
1 cup white sugar
2 eggs
1 t. vanilla
2 cups quick-cooking oatmeal
2 cups rice cereal
1 cup coconut

Sift flour, soda and salt together. Cream shortening until fluffy. Add sugar, work until smooth and creamy. Add eggs one at a time, beating after each. Stir in vanilla and flour mixture. Add cereal and coconut. Drop from a teaspoon onto a greased pan. Bake at 375° for 12 to 15 minutes.

Mrs. Charles Crater

FRUIT COCKTAIL SQUARES

2 cups plain flour
2 cups sugar
2 eggs
2 t. baking powder
1 can (regular size) fruit cocktail

Mix all together with electric mixer. Pour into two 9 x 12-inch pans. Bake in a 375° oven about 35 minutes or until cake tests done.

Eloise Cook

OATMEAL RAISIN COOKIE

1/4 cup ice water
1/4 cup non-fat dry milk
1/2 cup raisins
1/2 cup water
1/2 cup margarine
1/2 cup brown (or white) Sugartwin
1 T. molasses
1 egg
1 t. vanilla
1/2 cup flour, sifted
1/2 cup cream of wheat
1 t. cinnamon
1/4 t. baking soda
1/2 t. salt
1 1/2 cup rolled oats

1. Whip milk powder with ice water until stiff peaks form (4-5 minutes).
2. Boil raisins in water for 2 minutes, drain and reserve liquid.
3. Combine margarine, Sugartwin, molasses, egg and vanilla. Beat 1 minute at medium speed.
4. Sift together dry ingredients.
5. Add liquid from boiled raisins to creamed mixture.
6. Then add dry ingredients--beat 2 minutes at low speed.
7. Stir in rolled oats and raisins.
8. Fold in whipped milk.
9. Drop by teaspoon 2 inches apart on ungreased cookie sheet.
10. Bake 15-20 minutes at 375°.

Yield: 5 dozen cookies

Mary Sparks

STIR-N-DROP SUGAR COOKIES

2 eggs
2/3 cup Wesson Oil
2 t. vanilla
1 t. grated lemon rind
3/4 cup sugar
2 cups sifted flour
*2 t. baking powder
*1/2 t. salt

*Omit salt and baking powder when using self-rising flour.

Heat oven to 400°. Beat eggs with fork until well blended. Stir in oil, vanilla and lemon rind. Blend in sugar until mixture thickens. Sift together flour, baking powder, salt; add to egg mixture. (Batter will be soft.) Drop by teaspoon about 2 inches apart on ungreased cookie sheet. Flatten each cookie with bottom of glass dipped in sugar. (Lightly oil glass, then dip in sugar--continue dipping in sugar so bottom of glass is completely covered each time.) Bake 8 to 10 minutes. Remove immediately from cookie sheet. Makes 3 dozen cookies.

Mrs. J. K. Cheek

SUGAR COOKIES

Preheat oven--425°
Cream together:
1 cup margarine
1 1/4 cup sugar
Add to creamed mixture and beat to blend:
3 eggs, well beaten
2 t. vanilla
Sift and stir into creamed mixture:
3 1/2 cups sifted flour
1 t. soda
2 t. cream of tartar
1 t. salt

(cont.)

SUGAR COOKIES (cont.)

Chill dough. Work with half of dough at a time and roll thin. Cut in any desired shapes. Remove from baking sheet immediately.

Gladys Hicks

BOYFRIEND COOKIES

Cream:
1 cup margarine or shortening
1 1/3 cups granulated sugar
1 1/3 cups light brown sugar
Add:
2 eggs
1 t. vanilla
1 1/2 cups flour
1 t. soda
3 1/2 cups oatmeal
1 1/2 cups salted cocktail peanuts, finely chopped
1 pkg. (6 oz.) chocolate chips

Drop by teaspoon onto cookie sheet. Bake at 350° for 8 to 12 minutes.

Janie Reid

OATMEAL COOKIES

3/4 cup shortening, soft
1 cup firmly packed brown sugar
1/2 cup granulated sugar
1 egg
1/4 cup water
1 t. vanilla
1 cup sifted all-purpose flour

(cont.)

OATMEAL COOKIES (cont.)

1 t. salt
1/2 t. soda
3 cups oats, uncooked

Drop 2 inches apart on lightly greased baking sheet. Bake 10 minutes at 375°.

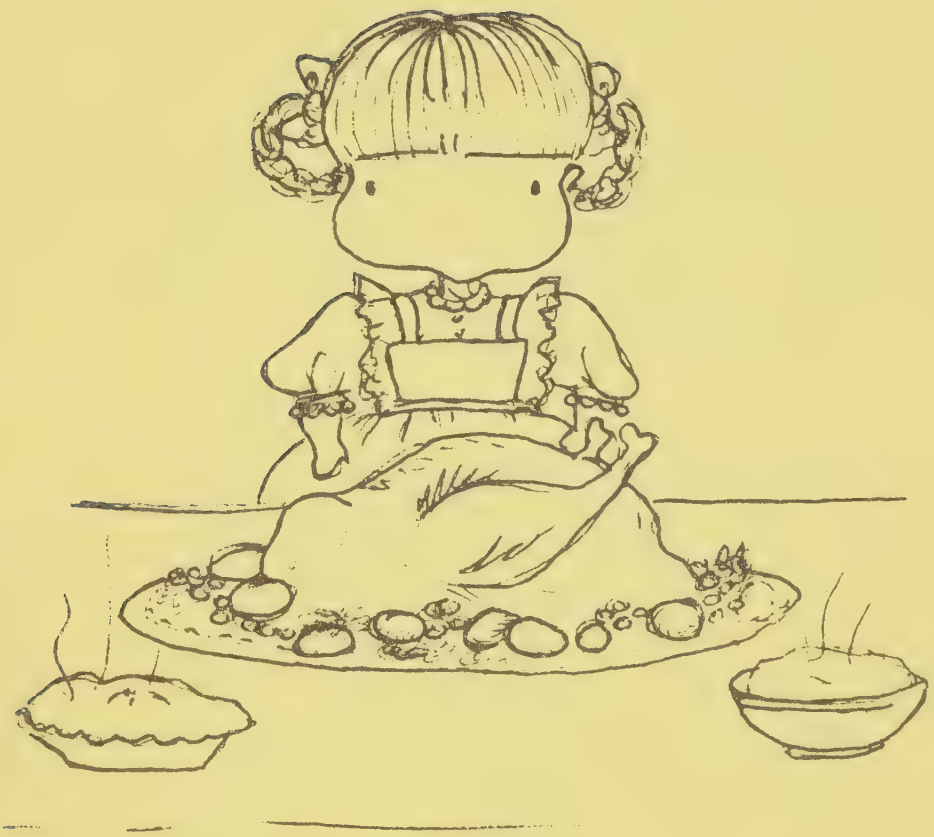
David Ader

HOT MOLASSES CAKE

1/2 cup shortening
1/2 cup brown sugar
1 egg
1/2 cup molasses
2 cups flour
3 t. baking powder
1/2 t. salt
1/2 cup milk
1/4 t. soda
1/2 t. allspice
1 t. cinnamon

Cream shortening and sugar. Add egg and molasses; beat well. Add flour, baking soda, salt and spices alternately with milk. Bake in a shallow pan for 35 minutes at 350°.

Etta Anderson



Meats

SO LONG AS THERE ARE HOMES

So long as there are homes to which
men turn at close of day;
So long as there are homes where children
are, where women stay--
If love and loyalty and faith be found
across these sills--
A stricken nation can recover from
it's gravest ills.

So long as there are homes where fires
burn and there is bread;
So long as there are homes where lamps
are lit and prayers are said,
Although people falter through the dark--
and nations grope--
With God Himself back of these little
homes, we have sure hope.

Grace Noll Crowell

BEEF POT ROAST

1 T. flour
2 t. salt
1/4 t. pepper
3 lbs. beef (chuck or rump)
1 onion, chopped
1 1/2 T. fat
2 cups boiling water

Mix flour with salt and pepper and dredge meat with mixture. Brown meal and onion in fat and a small amount of boiling water. Cover and simmer for about 3 hours, or until meat is tender, adding more water as needed. One-half hour before meat is tender, potatoes may be added if desired.

Mrs. Fred A. Hoffman
Anne Nifong

BAKED CHICKEN SALAD

2 cups chicken (cooked and boned)
1/2 cup chopped celery
3 hard cooked eggs, chopped
1/2 cup mayonnaise
1 can cream of chicken soup

Mix above ingredients and place in small casserole. Top with buttered bread crumbs. Bake at 350° for 25-30 minutes.

Lynn Swaim
Carol Purvis

TEXAS HASH

2 onions (large), minced
3 stalks celery, chopped
1 clove garlic or 1/4 t. ground garlic
1 lb. ground beef

Brown above ingredients slowly. Add
(cont.)

TEXAS HASH (cont.)
this mixture to the following in a large mixing bowl:

1 can (#2 1/2) tomatoes
1 can Niblets corn
1 cup raw rice
1/2 t. cummin powder
1 t. chilli powder
salt to taste
1 T. sugar

Do not drain tomatoes and corn. Bake in a covered casserole for 1 hour at 350°.

Mary Thomas

STUFFED PEPPERS

4 green peppers
1 lb. ground meat
2 cups cooked rice (or 2/3 cups raw)
1/4 cup chopped onion
1 1/2 t. salt
1/8 t. pepper
2 cans (8 oz.) Hunts Tomato Sauce
1 can tomato soup

Combine all ingredients with 1/2 can tomato sauce. Stuff peppers and put in electric fry pan. Cover with the tomato soup and rest of sauce. Cook slowly until done.

Mrs. Fred A. Hoffman

BEEF STROGANOFF

2 lbs. lean sirloin of beef
4 T. butter
1/2 lb. mushrooms
1/2 cup tomato juice
1 clove garlic, peeled and crushed

(cont.)

BEEF STROGANOFF (cont.)

2 t. salt
1/8 t. pepper
1 can cream of mushroom soup
1 cup commercial sour cream

Trim all fat from beef and cut into strips about 3 inches long and 1/2 inch wide. Heat electric skillet to medium high (400°) melt 2 T. butter; add mushrooms, saute until golden. Melt remaining butter, add meat and cook, stirring constantly for about 4 minutes. Add tomato juice and garlic. Cover (leave vent open) and when steaming, turn control to simmer (200° to 225°) for 30 to 40 minutes or until meat is tender. Stir mushrooms, seasoning, soup and sour cream into meat mixture. Heat and serve right away. Makes 4 servings.

Dot Flynn
Jo Brown

BAKED PORK CHOPS

6 pork chops, 1/2 in. thick
salt and pepper
1 T. vegetable oil
3/4 cup water
1/2 cup celery, finely chopped
2 T. brown sugar
1 t. dry mustard
1 can (8 oz.) tomato sauce

Sprinkle chops with salt and pepper; brown in hot oil and place in shallow baking dish. Combine remaining ingredients and pour over chops. Cover and bake at 350° for 1 hour, basting occasionally.

Martha Walker

PORK BARBECUE

3 lbs. pork roast, cooked, cut into small pieces
1/2 cup catsup
1/2 cup vinegar
1/2 cup water
1/2 cup worchestshire sauce
1 T. A-1 Sauce
2 T. Texas Pete hot sauce
salt and pepper
1/2 t. ground mustard

Bring to boil and boil over low heat until almost dry or dry.

Dot Flynn

SHISH-K-BOBS & MARINADE SAUCE

Steak (sirloin or chuck) cut into cubes for charcoaling
2/3 cup salad oil
1/4 cup vinegar
2 1/2 t. salt
2 1/2 t. Italian seasoning
1/4 t. black pepper
1/4 t. garlic powder
2 1/2 t. instant minced onion

Combine above ingredients, place meat in sauce and marinate three to four hours.

Fresh mushrooms
Green pepper
Small canned whole onions
Small tomatoes
Squash, sliced thick
Cauliflower

Saute mushrooms in butter. Steam green pepper, squash and cauliflower for 8 - 10 minutes. Thread vegetables alternately on skewer with marinated meat or

(cont.)

SHISH-K-BOBS & MARINADE SAUCE (cont.)

serve in a separate bowl if having a large group and skewers are filled with steak. If vegetables are served separately, add a little marinade and warm thoroughly in oven.

Elise Adams

LASAGNA

1 1/2 lb. hamburger
1 large onion, chopped
3 cloves garlic
1 1/3 pkg. Chef B'dee Spaghetti Sauce Mix
1 t. oregano
1 t. salt
1 can (1 lb., 13 oz.) tomatoes (drained and beaten)
1 can (15 oz.) tomato sauce
1 can (4 oz.) mushrooms (drained)
2 1/2 cups cottage cheese
2 beaten eggs
12 oz. mozzarella cheese
1/2 lb. lasagna noodles
1 cup parmesan cheese

Brown meat, onions and garlic (crushed). Sprinkle with spaghetti sauce mix, oregano and seasonings. Add tomatoes and tomato sauce and mushrooms. Cook on low for 30 minutes. Combine cottage cheese, eggs and salt. In a very large flat dish make layers of sauce, noodles, sauce, cottage cheese, mozzarella (repeat) with parmesan cheese in center. Make 3 layers. Cover dish with foil and bake at 350° for 30 minutes.

Lynn Swaim

QUICK CHILLI

Chop a large onion and half a green pepper. Cook in a small amount of oil with 1/2 pound of ground beef until beef is browned. Drain off any fat. Add a can of kidney beans or chilli beans, a 16 oz. can of tomatoes. Season with salt, pepper and 1 t. chilli powder. Simmer a few minutes. Serve in soup bowls with shredded lettuce and grated cheese over the top.

Helen Brewer

SPAGHETTI

1 pkg. (7 oz.) spaghetti
1 1/2 lbs. ground beef
2 can (8 oz.) tomato sauce
1/2 lb. cottage cheese
1 pkg. (8 oz.) cream cheese
1/3 cup scallions
1/4 cup sour cream
1 T. minced green pepper

Cook spaghetti. Drain. Saute beef until brown. Add tomato sauce, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese, sour cream, scallions and green pepper in mixing bowl. Butter a 2-quart casserole. Spread 1/2 spaghetti at bottom. Cover with cheese mixture. Add remainder of spaghetti. Spread tomato meat sauce on top. Cover. Bake at 350° for 45 minutes. Serves 6.

Pat Sheppard

SPAGHETTI SAUCE

1 to 1 1/2 lbs. ground chuck
1 quart tomatoes

(cont.)

SPAGHETTI SAUCE (cont.)

2 medium onions, chopped
1 cup celery, chopped
1/2 cup green pepper, chopped
1 small can tomato paste
1 small can tomato sauce
1 t. chilli powder (or more, if desired)
salt and pepper to taste

Brown ground chuck; drain off fat. Add tomatoes. Saute onions, celery and green pepper in small amount of cooking oil. Add to meat and tomatoes. Stir in remaining ingredients. Simmer for at least 2 hours. Makes about 2 quarts of sauce.

Janie Reid

CHOPSTICK TUNA

1 can tuna
1/4 cup water
1 can mushroom soup
1/4 cup grated onion
1 cup celery
1/2 cup cashew nuts
1 cup Chow Mein noodles

Mix together and put in casserole. Sprinkle with 1 cup noodles and bake at 350° for 20 minutes. Garnish with 1 can drained mandarin oranges before serving.

Mrs. Ned Kinney

INDIVIDUAL PIZZA

1 can biscuits
1/2 can pizza sauce
1/2 pkg. Mozzarella cheese
pepperoni
Parmesan cheese

(cont.)

INDIVIDUAL PIZZA (cont.)

Roll each biscuit very thin. Place biscuit on cookie sheet. Spread spoonful of sauce on each one. Put 2 slice of Pepperoni on each one. Sprinkle the cheeses over pepperoni. Bake until golden brown.

Mrs. Ned Kinney

EASY CRUST CHICKEN PIE

1 chicken
1 stick of margarine
1 t. salt
1/2 t. pepper
1 cup plain flour
2 t. baking powder
1 cup milk
1 1/4 cups chicken broth
1 can cream of celery soup

Cook chicken; remove bones and skin. Cut up and place in baking dish. Mix chicken broth and celery soup, heating and stirring until smooth. Set aside; mix all other ingredients. Pour broth over cut up chicken. Pour flour mixture over it all and bake 425° for about 30 minutes or until crust is brown.

You can use self-rising flour. Leave out baking powder. Two cups of chicken broth can be used instead of using cream of celery soup.

Jewell Chitty

MY BRUNSWICK STEW

1 large broiler-fryer
1 piece each carrot and onion

(cont.)

MY BRUNSWICK STEW (cont.)

Cover chicken with water. Simmer along with onion, carrot and salt about 2 hours. Cool. Remove chicken from broth and remove from bone. Strain broth. Bring to a boil and add:

3 or 4 diced potatoes
3 or 4 diced carrots
1 large package frozen limas

Cover and cook about 30 minutes. Add:
1 large package frozen corn
1/2 to 1 cup canned, chopped tomatoes

Cook about 15 minutes more. Add diced chicken and giblets along with 3/4 cup of fine bread crumbs (2 or 3 slices). Season with salt, pepper and poultry seasoning. Heat and serve.

Julia Denham

SKILLET DISH

Line bottom of frying pan with bacon strips, pat out 1 pound of chopped meat over bacon and salt and pepper it; then make a layer of onion, salt and pepper it; then layer of carrots, sliced long ways and finally layer of sliced potatoes, sliced thin, then salt and pepper them. Put on lid and turn heat up high until bacon just begins to sizzle, then turn heat low and cook without raising lid for about 45 minutes. (I use an electric fry pan.)

Mrs. Fred A. Hoffman

MEAT LOAF

1 lb. ground chuck
1 cup bread crumbs
1 onion, finely chopped
1 egg

(cont.)

MEATLOAF (cont.)

1 1/2 t. salt
1/4 t. pepper
2 cups tomato sauce
1/2 cup water
3 T. vinegar
3 T. brown sugar
2 T. prepared mustard
2 t. worchestershire sauce

Mix beef, bread crumbs, onion and beaten egg, salt, pepper and 1/2 cup tomato sauce and form loaf. Combine remaining ingredients and pour over loaf. Bake 1 hour and 15 minutes at 300°.

Mrs. H. B. Stimpson, Jr.
Peggy Renigar

CHICKEN SUPREME

8 halves of chicken breasts, boned
1 pkg. dried chipped beef
1 can cream of mushroom soup
1 carton sour cream
8 slices bacon

Spread chipped beef in bottom of casserole dish. Wrap 1 strip of bacon around each piece of chicken. Lay this on top of beef. Mix soup and sour cream together and pour over chicken. Bake 3 hours at 300°.

Mrs. H. B. Stimpson, Jr.

HAMBURGER PIE

1 small onion, chopped
1 lb. chopped meat
1 can (8 oz.) tomato sauce
1 can (1 lb.) mixed vegetables

(cont.)

HAMBURGER PIE (cont.)

salt and pepper to taste
1 cup flour
2 t. baking powder
1 cup milk
1 cup hot water
1 beef bouillon cube

Cook onion and meat in skillet, stirring to break up meat, until red color leaves meat; add tomato sauce, drained vegetables, salt and pepper to taste. Turn into baking dish. Blend flour, baking powder, 1/4 t. salt and milk; spoon over the top of mixture in casserole, spreading evenly. Dissolve bouillon cube in hot water; pour over batter. Bake in 425° oven for 20 to 30 minutes, or until topping is golden brown and done. Makes 6 to 8 servings.

Mrs. Fred A. Hoffman

SALMON LOAF

2 eggs
1 can (1 lb.) red salmon
3 slices soft bread, cut in small cubes
1 t. salt
1/4 cup butter or margarine, melted
1 1/2 cups milk

Break eggs into small bowl and beat until light. Drain salmon, remove skin and bones and flake. Add to eggs with bread, salt and butter. Heat milk to lukewarm, add to first mixture. Mix thoroughly. Place in greased 7 x 3 x 2 1/2-inch loaf pan. Bake 350° for 1 hour.

Louise Stone

BEEF STEW FOR SLOW COOKER

2 lbs. stew meat, cut into one-inch cubes and trimmed of excess fat
6 potatoes
4 carrots
2 stalks of celery
2 onions
1 bay leaf
1 can tomato soup

Peel vegetables and cut into small chunks. (This assures that they will be done when meat is done, as vegetables take longer to cook in slow cookers than does meat.) Put vegetables in bottom of cooker, add meat, bay leaf, salt and pepper to taste, soup, and one and one-half soup cans of water. Cook on low setting 8 to 10 hours. If the liquid cooks down too much in the stew, you may add some boiling water to it; do not add cold water as this will slow down the cooking process too much.

Mrs. Harold W. Durham

SAUCE RECIPES FOR MEAT AND POULTRY

BARBECUE SAUCE

1 large onion, sliced
2 T. butter
1 cup canned tomatoes
1 cup diced celery
1 cup diced green pepper
1 cup ketchup
2 T. brown sugar
3 dashes Tobasco sauce
1/2 t. dry mustard
2 cups beef stock or 2 bouillon cubes dissolved in 2 cups boiling water
1 t. salt
1/8 t. pepper

Brown onions in butter. Add remaining ingredients; cover; bring to boil. Simmer over low heat 1 hour. Yield: approximately 3 cups sauce. Serve with hamburger, ribs, fried chicken.

MUSTARD SAUCE

1 T. butter
2 T. prepared mustard
2 T. salt
2 T. sugar
1 egg yolk, slightly beaten
1 1/4 cups cold water
5 T. cornstarch
2 T. cold water
1 T. lemon juice

Melt butter in top of double boiler. Stir in mustard, salt and sugar. Combine egg yolk, water; stir into butter mixture. Mix remaining cold water, cornstarch to a smooth paste. Stir into sauce; cook over

(cont.)

boiling water until thickened. Remove from heat; add lemon juice. Yield: approximately 1 cup sauce.

STEAK SAUCE

3 T. butter
3 T. lemon juice
1/2 t. dry mustard
1 T. Worcestershire sauce
salt and pepper

Melt butter; add remaining ingredients. Yield: 1/4 cup sauce. Serve with broiled meat.

HORSERADISH SAUCE

1 cup whipping cream
1 T. lemon juice
1 1/2 T. bottled horseradish
1/8 t. salt

Whip cream; add remaining ingredients. Blend thoroughly. Yield: approximately 2 1/2 cups sauce. Serve with ham.

DRAWN BUTTER SAUCE

1/4 cup butter
2 T. chopped parsley
salt and paprika

Melt butter; add remaining ingredients. Yield: 1/4 cup sauce.

RAISIN SAUCE

1/2 cup brown sugar, firmly packed
1 1/2 t. dry mustard
1 1/2 T. flour
1/2 cup seedless raisins
1/4 cup vinegar
1 3/4 cups water

Combine dry ingredients in top of double boiler; add vinegar, water. Cook 20 minutes over boiling water. Yield: approximately 2 cups sauce. Serve over ham or fresh pork.

FRESH ORANGE SAUCE

1/2 cup butter or margarine
2 egg yolks
1 T. boiling water
2 T. fresh lemon juice
1/2 cup fresh orange juice
1/4 t. salt
1/4 t. paprika
2 T. grated orange rind

Place butter in a 3-cup saucepan and mix unitl soft and fluffy. Beat in egg yolks, one at a time. Stir in boiling water; then add lemon juice. Stir and cook 1/2 minute over low heat. Add orange juice, salt and paprika. Mix well. Cook over low heat until sauce is the consistency of heavy cream. Remove from heat and blend in orange rind. Serve with ham, pork, lamb, duck, or turkey. Yield: 1 1/4 cups.

COCKTAIL SAUCE

2 cups catsup
2 cups chili sauce
1/4 cup cider vinegar
6 drops Tabasco sauce
1/2 cup prepared horseradish
1/4 cup finely minced onion
1/4 cup finely minced celery
2 t. Worcestershire sauce

Mix together and refrigerate. Use for all seafood cocktails. Makes 4 1/2 cups.

CELERY SAUCE

Combine 2 cups well-seasoned white sauce with 1 cup chopped, cooked celery.

GAME SAUCE

Warm a glass of currant jelly in half as much port wine and serve hot.

Juanita Ader
Shere Ader Blum

Pies

A FAVORITE RECIPE

Take a Cup of Kindness
  Mix it well with Love,
Add a lot of Patience
  And Faith in God above
Sprinkle very generously
  with Joy and Thanks and Cheer--
And you'll have lots of "Angel Food"
  To feast on all the year.

Helen Steiner Rice

APPLE DELIGHT PIE

2 cups applesauce
1 carton cool whip
1/3 cup lemon juice
1 can condensed milk
2 baked pie shells

Combine cool whip, lemon juice, milk and applesauce. Pour into 2 crusts. Chill for several hours.

Eloise Cook

SWEDISH APPLE PIE

1 egg
3/4 cup sugar (half brown and half white)
1/2 cup flour
1 t. vanilla
1/2 t. salt
1 t. baking powder
1 cup diced apples
raisins or nuts (optional)

Mix and bake in 350° oven until brown. Serve topped with ice cream or whipped cream.

Mrs. Gladys Hicks

APPLE CRISP

Place in baking dish:
2 cups fruit (apples)
1/2 cups water
1/4 cup sugar
Blend together:
1/2 cup sugar
1/2 cup butter
3/4 cup flour
1/4 t. salt

Work together like pastry and spread over top. Bake slowly for 1 hour.

Hattie Transou

APPLESAUCE PIE

1/2 cup sugar
1/2 cup flour
1/2 stick margarine
1 cup grated sharp cheese
2 cups applesauce
cinnamon
1 unbaked pie shell

Mix flour and sugar. Blend flour, butter and cheese with pastry blender until crumbs are formed. Place half of the crumb mixture in the bottom of an unbaked pie shell. Add applesauce; top with remaining crumb mixture and sprinkle with cinnamon. Bake in a 350° oven for 1 hour or until bubbly and lightly brown.

Martha Kinney

MRS. ADA DISHER'S PUMPKIN PIE

2 scant cups pumpkin
1 1/2 cups white sugar
1/2 cup brown sugar
2 heaping T. flour
2 eggs, well-beaten
1/2 t. salt
1/3 t. baking powder
1 t. cinnamon
1 t. allspice
1/2 cup canned milk mixed with dairy milk

Bake at 400° about 30 minutes. Makes 2 pies.

Doris M. Reid

PUMPKIN CHIFFON PIE

1 envelope Knox Gelatine
1/4 cup cold water
1 1/4 cups pumpkin

(cont.)

PUMPKIN CHIFFON PIE (cont.)

1/2 cup canned milk
1 1/2 t. pumpkin pie spice
1/2 t. salt
1 cup sugar
3 eggs

To slightly beaten egg yolks, add 1/2 cup sugar, pumpkin, milk, salt and spices. Cook until thick in double boiler. Soften gelatine in cold water. Add to hot pumpkin mixture, mix thoroughly and cool. When it begins to thicken, fold in stiffly beaten egg whites to which the other 1/2 cup of sugar has been added. Pour into two previously baked pie shells. Chill thoroughly in refrigerator. If desired, a thin layer of whipped cream may be spread over pie before serving.

Norma Chitty

PUMPKIN PIE

1 cup sugar
1 1/2 t. cinnamon
1/2 t. cloves
1/2 t. allspice
1/2 t. nutmeg
1/2 t. ginger
1/2 t. salt
2 eggs, beaten
1 1/2 cups pumpkin
1 large can evaporated milk
9-inch pie shell

Blend sugar, spices and salt in mixing bowl. Add eggs, pumpkin and milk. Pour into unbaked pie shell. Bake in hot oven (425°) 15 minutes, then reduce heat to moderate (350°) and continue baking 40 minutes.

Louise Kinney

CHESS PIE

1 box light brown sugar
4 eggs
1/2 stick butter, melted
1/2 cup evaporated milk
1 t. vanilla
1/2 t. vinegar
2 T. flour

Mix all ingredients and pour into two unbaked pie shells. Bake at 350° for 45 minutes. (To make pineapple chess pie, add two small cans of crushed pineapple. Drain pineapple before adding to pie mixture.)

Diane Spainhour

CHESS PIE

2 eggs
1 cup light brown sugar
1/8 lb. butter
1 cup chopped nuts
vanilla

Beat eggs slightly. Add sugar, melted butter, vanilla and nuts. Bake in moderate oven in uncooked pie shell.

Eloise Cook

LEMON CHESS PIE

2 cups sugar
4 eggs
1 T. flour
1 T. corn meal
1/4 cup milk
1/4 cup melted butter
1/4 cup lemon juice
2 t. grated lemon rind

(cont.)

LEMON CHESS PIE (cont.)

1 unbaked pie shell, 9 or 10 inches

Combine sugar and eggs and mix just to blend. Toss together flour and corn meal; add to sugar and eggs and blend. Gradually add milk, melted butter, lemon juice and rind. Pour into unbaked shell. Bake 45 minutes at 375°. (A cup of pecans may be added.)

Julia Denham
Johnny Kinney

CHOCOLATE PIE

1/3 cup flour
1 cup sugar
1/4 cup cocoa
dash of salt
2 cups milk
3 eggs, separated
1 t. vanilla
1 T. butter

Combine flour, sugar, salt and cocoa in top of double boiler; stir in milk. Cook until mixture begins to thicken, stirring constantly. Add well-beaten egg yolks and cook about three minutes longer or until thick. Pour into baked 9-inch pie shell. Top with meringue. Brown meringue at 350°.

MERINGUE

Beat egg whites until stiff, adding 1/3 cup sugar gradually.

Janie Reid

CHOCOLATE PIE

1 1/3 cups sugar
1/4 cup cocoa

(cont.)

CHOCOLATE PIE (cont.)

1/4 cup flour
pinch of salt
large can evaporated milk

Cook until mixture begins to thicken. Add 3 egg yolks and cook until very thick. Remove from heat; add 2 T. butter and 1 1/2 t. vanilla. Put in baked pie shell. Cover with whipped cream or meringue.

Ruth Binkley

CHOCOLATE PIE SUPREME

2 eggs
2 cups milk, evaporated
1 cup sugar
2 T. flour, heaping
2 blocks bitter chocolate
1/8 t. salt
1 t. vanilla
baked pie shell

Melt chocolate over boiling water. Mix sugar and flour together, add eggs and then milk slowly. Stir well until hot, add melted chocolate and boil until thick. Pour into baked pie shell and top with whipped cream. (Makes a large pie; also freezes well.)

Elise Adams

FUDGE PIE

1 1/2 cups sugar
1 small can evaporated milk
2 eggs
1 t. vanilla
1/2 stick melted butter

(cont.)

FUDGE PIE (cont.)

3 1/2 T. cocoa
nuts, optional

Mix all ingredients together and pour into one unbaked 9-inch pie shell. Bake at 350° for 30 minutes. May be served with whipped cream or ice cream.

Carol Purvis

IMPOSSIBLE COCONUT PIE

1 2/3 cups sugar
1/2 cup margarine
1/2 cup flour
5 eggs
1 can coconut
1 t. vanilla

Mix all together and put into well-greased pans. Makes 2 9-inch pies. Bake at 350° for 30 or 40 minutes.

Lois Gray

NO CRUST COCONUT PIE

3/4 stick melted butter
1 1/3 cup sugar
2 T. flour
3 eggs
1 can (13 oz.) canned milk
1 can flaked coconut
1 t. vanilla

Mix all together. Pour into a large, greased and floured dish. Bake in 350° oven for 30-40 minutes or until done.

Mrs. Robert E. Hayes

COCONUT CUSTARD WITHOUT CRUST

1/2 cup self-rising flour
1 1/2 cups white sugar
4 eggs, well beaten
1 cup evaporated milk
2 t. vanilla
1/2 stick margarine, melted
1 can flaked coconut

Blend flour and sugar well. Add beaten eggs, mix. Add other ingredients gently. Do not beat. Pour into 2 8-inch pie plates, greased with Wesson oil. Bake 40-45 minutes.

Mrs. J. G. Regan

SWEET POTATO CUSTARD

5 1/2 cups mashed sweet potatoes
1 stick butter or margarine
3 cups granulated sugar
1 1/2 cups evaporated milk
3 1/2 cups homogenized milk
3 eggs
2 t. vanilla
dash of salt

Mash potatoes and add butter, sugar and salt while hot. Let cool. After cooling, add eggs and mix thoroughly. Add milk and vanilla and mix well. Pour into three 9-inch unbaked pie shells. Bake in a 350° oven until done. May be frozen.

Marie Talley

BLUEBERRY-TOPPED CHEESECAKE PIE

1 cup fine graham cracker crumbs
3 T. sugar
1/4 cup softened butter
1 pkg. (8 oz.) cream cheese, softened
1/2 cup sugar

(cont.)

BLUEBERRY-TOPPED CHEESECAKE PIE (cont.)

2 cups (4 1/2 oz. carton) Cool Whip
3/4 cup canned blueberry pie filling

Combine crumbs, 3 T. sugar and butter. Mix well. Press into bottom and sides of 18-inch pie pan. Chill one hour. Beat cream cheese with 1/2 cup sugar until creamy. Blend in whipped topping. Pour into crust. Spread pie filling around edge. Chill at least 3 hours. Makes 6 to 8 servings.

Sandy Crater

SOUTHERN SUGAR PIE

3 cups brown sugar
3 eggs
1 cup canned milk
1 t. vanilla
3 T. margarine

Mix together sugar and 1/2 cup milk. Add 3 eggs; add rest of milk and margarine and vanilla. Bake 350° until done. Makes 2 pies.

Eloise Cook

OLD FASHIONED PIE

1/4 cup butter
2 eggs
1 T. vinegar
1 cup granulated sugar
1 t. vanilla
1/2 cup raisins
1/2 cup broken pecans

Cream butter and sugar; add eggs, beat well. Add vanilla and vinegar. Pour boiling water over raisins to plump them; drain and cool. Add with pecans to mixture. Bake in unbaked pie crust for 8 minutes

(cont.)

COBBLER PIE

1 cup self-rising flour
1 cup sugar
1 cup milk
1 stick butter
1 quart hot fruit (add 3/4 cup sugar per can of fruit)

Mix flour, sugar and milk until smooth. Melt butter in baking dish. Pour flour mixture into butter. Add hot fruit. Bake 25-30 minutes at 350°.

Pat Sheppard

FRUIT COBBLER PIE

1/2 lb. margarine
1 cup flour
1 cup sugar
1 cup milk
1 1/2 pint fruit (berries, cherries, apples or peaches)

Cut up fruit in small pieces. Use loaf pan--melt 1/2 lb. of margarine in pan. In separate pan, mix flour, sugar and milk well and pour into heated margarine. Pour fruit into this mixture and bake in 325° oven 50 minutes.

Thomas L. Shepherd

RHUBARB SOUR CREAM PIE

1 cup sugar
1 T. flour, rounded
1/2 cup sour cream
1/2 cup milk
1 egg
pinch of salt
1 to 2 cups rhubarb (cut into 1 inch pieces)

(cont.)

RHUBARB SOUR CREAM PIE (cont.)

Arrange rhubarb in unbaked pie shell. Mix other ingredients; pour over the rhubarb. Bake in slow oven (300-325°) for about 1 hour.

Elizabeth Anderson Bayless

CHERRY, BLUEBERRY OR STRAWBERRY PIE

1 pkg. (8 oz.) cream cheese
1 cup sugar
2 pkg. (envelopes) Dream Whip
2 bananas
1 can of cherry, blueberry or strawberry pie filling

Bake two pie shells. Place sliced bananas in crusts. Prepare Dream Whip according to directions on package. Whip cream cheese and sugar together and fold into Dream Whip. Pour over bananas. Spread pie filling over top and chill.

Jo Johnson

GRASSHOPPER DESSERT

Crumb crust: 3 cups chocolate cookie crumbs,
1 stick melted margarine
1 cup milk, scalded
55 large marshmallows
1 pint whipping cream, whipped
1 carton whipped topping
5 oz. Creme de Menthe
2 oz. Creme de Cacoa

Melt marshmallows over boiling water with scalded milk--set aside to cool. Line large pan with chocolate crumbs and bake at 200° for 5 minutes. When marshmallow mixture is <u>cool</u>, fold in whipped cream and

(cont.)

GRASSHOPPER DESSERT (cont.)

whipped topping, pour into cooled crust. Grate chocolate and sprinkle on top. Freeze or refrigerate. Use pie or baking pan. Serves approximately 14.

Elise Adams

ICE CREAM PIE (GRASSHOPPER)

3 pints vanilla ice cream
3 t. creme de menthe
2 cups chocolate wafer crumbs
1/3 cup margarine
1 cup heavy cream, whipped
nuts
fudge sauce

Crush cookies--mix with margarine and nuts. Press in pan and chill. Soften ice cream and blend in creme de menthe. Fill crust with ice cream and freeze.

FUDGE SAUCE

3 squares chocolate
3/4 cup sugar
1/4 t. salt
4 1/2 t. margarine
3/4 t. vanilla

Combine chocolate with 1/2 cup water. Cook over low heat until melted. Add sugar and salt, cook, stirring until sugar is melted and it thickens--about 5 minutes. Remove from heat and stir in margarine and vanilla. Cool. Pour over frozen pie--cover with whipped cream.

Jo Brown

PECAN PIE

1/4 cup butter
2/3 cup brown sugar, firmly packed
1/4 t. salt
3/4 cup dark Karo syrup
3 eggs, beaten
1 t. vanilla
1 cup pecans
unbaked pastry

Cream butter and sugar until fluffy. Add next 4 ingredients. Line pie pan with pastry and sprinkle with pecans. Pour the filling over pecans and bake in 450° oven for 10 minutes; reduce temperature to 350° and continue baking until firm (about 35 minutes). This recipe may be used for pecan tarts.

Jane Chitty

PECAN PIE

1 unbaked pie shell
1 cup finely chopped pecans
2 eggs
3/4 cup brown sugar
1/2 cup dark corn syrup
1/4 cup melted butter

Sprinkle nuts on bottom of pie shell. Beat eggs; add sugar and stir slightly. Add syrup and melted butter; stir slightly until blended. Pour into pie shell. Bake at 350° for 30 minutes.

Helen Brewer

PECAN PIE

1 unbaked pastry shell
1 beaten egg white
3 eggs

(cont.)

PECAN PIE (cont.)

1 T. sugar
2 T. flour
2 cups light corn syrup
1 t. vanilla
1/4 t. salt
1 cup whole pecans

Brush unbaked pastry shell with egg white and put in hot oven (450°) 3 - 5 minutes to set crust. Beat eggs until light. Mix sugar and flour and add to eggs, beating well; add syrup, vanilla and salt. Sprinkle nut meat over pastry shell and add filling. Bake in moderate oven (375°) about 45 minutes. (You may use 1 cup dark syrup and 1 cup light syrup instead of 2 cups light syrup if you like.)

Jewell Chitty

PEANUT BUTTER PIE

1/3 cup peanut butter
1/2 cup milk
1 cup powdered sugar
1 t. vanilla
1 carton (9 oz.) Cool Whip

Mix all ingredients well and fold in Cool Whip. Put into graham cracker crusts and freeze. Makes 2 pies.

Lois Gray

PEANUT PIE

3/4 cup toasted, chopped peanuts
3 eggs
1/2 cup granulated sugar
1 cup white Karo syrup
1 t. vanilla
1 t. margarine

(cont.)

PEANUT PIE (cont.)

pinch of salt
2 T. peanut butter

Whip eggs, add sugar; whip eggs and sugar together; then add syrup, salt, margarine and peanut butter. Mix until thoroughly blended. Pour into unbaked pie shell. Sprinkle toasted peanuts over pie. Bake at 300° for 45 minutes.

Martha Kinney

PERFECT PIECRUST

4 cups unsifted, all-purpose flour
1 T. sugar
2 t. salt
1 3/4 cups solid vegetable shortening (no substitute; have at room temperature)
1 T. white or cider vinegar
1 large egg

Put first 3 ingredients in large bowl and mix well with table fork. Add shortening and mix with fork until ingredients are crumbly. In a small bowl, beat together with fork 1/2 cup water, the vinegar and egg. Combine the two mixtures, stirring with fork until all ingredients are moistened. Divide dough into 5 portions and with hands, shape each portion in a flat, round patty ready for rolling. Wrap each in plastic or waxed paper. Chill at least 1/2 hour before rolling. This dough may be frozen. Makes 5 single crusts, 2 double crusts and 1 single crust, or about 20 tart shells. This dough will be flaky and tender no matter how much you have to re-roll it.

Mrs. Harold W. Durham

NEVER FAIL PIE CRUST

3 cups plain flour (or a little more)
1 cup Crisco (no substitute)
1 T. sugar
1 T. vinegar
2 t. salt
1 egg
1/2 cup water

Mix flour, salt and sugar together. Cut Crisco into flour mixture. Put egg in cup and beat with a fork. Add water and vinegar. Combine the two mixtures until all the ingredients are moist. Mold together with hands. (Don't handle too much.) Divide into 5 equal portions, wrap in foil and freeze. Makes 5 crusts.

Mrs. D. E. Hartman

Salads

JESUS MAKES MY HEART REJOICE

Jesus makes my heart rejoice,
I'm His sheep, and know His voice;
He's a Shepherd, kind and gracious.
And His pastures are delicious;
Constant love to me He shows,
Yea, my very name He knows.

Trusting His mild staff always,
I go in and out in peace;
He will feed me with the treasure
Of His grace in richest measure;
When a-thirst to Him I cry,
Living water He'll supply.

Should I not for gladness leap,
Led by Jesus as His sheep?
For when these blest days are over,
To the arms of my dear Saviour
I shall be conveyed to rest:
Amen, yea, my lot is blest.

Amen

TOSSED SALAD DRESSING

1/2 pint mayonnaise
1/2 pint French dressing
1 small jar olives
6 eggs, hard boiled
1/2 cup vinegar
1/2 cup sugar

Mix mayonnaise and French dressing together and beat until smooth. Mix vinegar and sugar together and beat well. Add vinegar and sugar to mayonnnaise mixture. Add chopped olives and chopped eggs and stir. Makes 6 to 8 servings.

Audrey Wilson

EARLY JUNE PEA SALAD

1 head lettuce, shredded
5 stalks celery, diced
1 (17 oz.) can Early June Peas
3 small onions, sliced
1 pint mayonnaise
1 T. sugar
Parmesian Cheese

Fill bowl with lettuce, leaving cavity in the middle. Fill cavity with peas, celery and onions. Ice with mayonnaise. Sprinkle with sugar, and plenty of cheese. Chill, covered, 12 to 24 hours.

Sandy Stanford
Boone, N. C.

CUCUMBERS 'N CREAM

Mix one-half package Hidden Valley Ranch Salad Dressing Mix (regular flavor) with one cup of sour cream. Wash cucumbers, (cont.)

CUCUMBERS 'N CREAM (cont.)

remove stem ends and slice thinly. (Do not peel as peeling gives more color.) Add cucumber slices to sour cream mixture. Allow to stand in refrigerator for 30 minutes or longer to give more flavor. This can be served as appetizer or as a salad or accompaniment for a meal. This sour cream mixture also makes a delicious dip for fresh vegetables such as cauliflower.

Mrs. Harold W. Durham

MARINATED SALAD

1 can (# 303) French-style green beans
1 can (# 303) tiny green peas
1 small can pimento, chopped
1 small bunch celery, finely chopped
1/2 cup vinegar
1/4 cup salad oil
1/4 cup sugar
1 t. salt
1 small onion, chopped
1/2 t. pepper

Combine and refrigerate at least 24 hours.

Helen Brewer

SOUR KRAUT SALAD

1 large green pepper, chopped
1 large onion, chopped
1 cup celery, cut up
1 large can chopped sour kraut (drained)
1 small jar pimento, chopped

Mix all of the above. Add
1 cup white sugar

(cont.)

SOUR KRAUT SALAD (cont.)

1/2 cup oil
3/4 cup vinegar
1 heaping t. celery seed

Gladys B. Talley
Martha Walker

APPLE-CARROT SALAD

2 cups diced apples
1/2 cup grated carrots
1/2 cup nuts
1 cup raisins
2 T. mayonnaise
1 T. sour cream

Mix all ingredients and serve on lettuce. Makes 6 servings.

Eloise Cook

CONGEALED CUCUMBER SALAD

1 small pkg. lime Jello
1 cup hot water

Mix and cool.

1 cup cottage cheese
1/2 cup mayonnaise
1 cucumber, diced
1 small onion, chopped

Mix all ingredients and chill until congealed.

Mary Sparks

POTATO SALAD

8 medium -size potatoes
1 1/2 cup mayonnaise
1 cup sour cream
1 1/2 t. horseradish
1 t. celery seed
1/2 t. salt
1 cup chopped fresh parsley
2 medium onions, finely minced or 1 carton frozen chives

Boil potatoes in jackets until done; peel and cut into 1/8 inch slices. Combine mayonnaise, sour cream, horseradish, celery seed and salt; set aside. In another bowl mix parsley - do not omit or decrease - and onion.

In large serving bowl arrange layer of potatoes.

Audrey Wilson

PISTACHIO FRUIT SALAD

1 large container Cool Whip
1 can (11 oz.) mandarin oranges
1 large can crushed pineapple
1 can (16 oz.) fruit cocktail
nuts, optional
1 pkg. pistachio pudding mix

Mix dry pudding mix with fruit. Add cool whip and chill 3 hours before serving.

Carol Purvis

ORANGE SALAD

1 small pkg. orange Jello
1 small can crushed pineapple
1 can (16 oz.) fruit cocktail
3 oz. pkg cream cheese
3/4 cup minature marshmellows
1 pkg. whipped topping mix (prepared according to directions on package)

Dissolve Jello in 1/2 cup boiling water. Add cream cheese and stir until it dissolves. Add juice from pineapple and fruit cocktail and marshmellows. Refrigerate until the mixture is thick and then stir in fruit cocktail and pineapple. Fold in whipped topping. Refrigerate until firm.

Janie Reid

ORANGE DESSERT

1 large container Cool Whip
1 carton (12 oz.) cottage cheese
1 can (16 oz.) crushed pineapple
1 can mandarin orange slices
1 large or 2 small orange Jello packages

Mix dry Jello with Cook Whip thoroughly. Drain pineapple and mandarin orange slices. Add the cottage cheese, pineapple and orange slices. Mix well. Chill several hours. Keeps several days in refrigerator.

Mrs. D. N. Hire

ORANGE SALAD DELIGHT

1 pkg. (6 oz.) orange gelatin
2 cups boiling water
1 can (1 lb., 14 oz.) crushed pineapple, undrained
2 cans (15 oz.) mandarin oranges, drained
1 can (6 oz.) frozen orange juice concentrate, undiluted
1 cup heavy cream
1 pkg. instant lemon pudding
1 cup milk

Dissolve gelatin in hot water; add undrained pineapple, drained oranges and orange juice concentrate. Turn into a pan about 7 x 11. Chill until firm. Whip cream and fold into pudding which has been dissolved in a cup of milk. Use pudding mixture to frost gelatin mixture.

Mrs. D. E. Hartman

MANDARIN ORANGE SALAD

1 pkg. orange Jello
1 pkg. lemon Jello
1 med. can crushed pineapple
1 1/2 cups water (hot)
1 small can mandarin oranges
1 pint orange sherbet

Mix Jello with hot water. Add sherbet and mix well. Add pineapple and oranges. Chill and serve.

Anne Nifong

LIME SALAD

1 box (3 oz.) lime Jello
1 cup boiling water
1 small can crushed pineapple, drained

(cont.)

LIME SALAD (cont.)

1 pkg. (3 oz.) cream cheese (room temp.)
1 cup juice from pineapple or water
1/2 cup chopped pecans

Dissolve Jello in boiling water. Add juice and chill until partially set. Add pineapple, soft cream cheese and nuts. Chill until firm.

Norma Chitty

LIME JELLO SALAD

2 boxes of lime Jello
2 cups boiling water
1 carton cottage cheese
1 to 2 T. mayonnaise
1/2 cup pecans
1 cup crushed pineapple

Mix Jello according to directions and let cool. Add other ingredients and chill until firm.

Jo Johnson

MEN LIKE IT SALAD

1 pkg. (3 oz.) cream cheese
1/2 cup chopped pecans
1 cup finely diced celery
pinch of salt
1 small can crushed pineapple
1 pkg. lime gelatin
1 3/4 cup boiling water

Soften cream cheese; blend in pineapple, add nuts and celery. Dissolve lime gelatin in water. When cool, mix with other ingredients. Pour into a square or oblong pan.

(cont.)

MEN LIKE IT SALAD (cont.)

Chill until congealed. Cut into squares and serve on lettuce.

Mrs. D. N. Hire

CONGEALED VEGETABLE SALAD

1 pkg. lime Jello
3/4 cup boiling water
2 medium cucumbers, diced
1 carton cottage cheese
1 cup mayonnaise
1 small onion, diced
1 cup chopped pecans
juice of 1 lemon
dash of salt

Dissolve Jello in water. Mix other ingredients and pour the dissolved Jello over. Chill.

Carol Purvis

RASPBERRY FRUIT SALAD

2 bananas, cut into chunks
2 pkg. (3 oz.) raspberry Jello
1 small can crushed pineapple
1/2 cup chopped pecans
1 1/2 cups boiling water
1 pint strawberries, partially thawed
1 small carton sour cream

Dissolve Jello in boiling water. Add fruits, nuts and sour cream. Pour into mold and refrigerate.

Jeanie Rothrock

LEMON JELLO SALAD

1 pkg. lemon Jello
1 cup hot water
1 cup cold water
4 t. vinegar
1/2 t. salt
1/2 cup shredded cabbage
1 cup diced apples
1/4 cup nuts

Dissolve Jello in hot water. Add cold water, vinegar and salt. Chill until slightly thickened, then fold in other ingredients.

Mrs. Anna L. Tesh

APRICOT SALAD

1 can (#2) crushed pineapple
1/2 cup sugar
1/2 lb. cream cheese
1 pkg. (6 oz.) apricot or peach Jello
1 cup ice water
1 cup diced celery
1 cup chopped pecans
1 large can evaporated milk

Add sugar to softened cream cheese and beat in mixmaster. Boil pineapple in juice and dissolve Jello thoroughly. Add water. Blend with cream cheese mixture and add celery and nuts. Place in refrigerator until it begins to thicken. Fold into whipped evaporated milk (add 2 T. lemon juice to milk, pour into shallow pan, freeze until mushy around edges, then whip on high speed in mixmaster. Pour into pyrex dishes. (This makes at least two 9 x 9 x 2" dishes level with top.) Serves approximately 24.

Elise Adams

GELATIN RIBBON LOAF

1 pkg. (3 oz.) lime Jello
1 pkg. (3 oz.) raspberry Jello
1 can (15 oz.) applesauce
18 double graham crackers
1 env. Dream Whip topping mix
3 T. confectioners sugar
1/4 t. almond extract

Pour lime and raspberry gelatins into separate bowls. Add 3/4 cup applesauce to each flavor and stir until thoroughly blended. Place 2 double crackers, end to end, on a platter. Spread with 1/4 cup lime gelatin mixture. Top with a layer of crackers and spread with 1/4 cup raspberry gelatin mixture. Repeat layers, ending with crackers. Prepare whipped topping mix as directed on package, omitting the vanilla and adding confectioners sugar and almond extract before beating. Spread over top and sides of loaf. Chill at least 30 minutes. Makes 12 to 14 servings.

Johnny Kinney

BLUEBERRY CONGEALED SALAD

2 pkg. (3 oz.) blackberry or concord grape Jello
2 cups boiling water
1 can (8 oz.) crushed pineapple
1 can blueberry pie filling

Drain fruit juice and add enough water to make one cup. Add this to Jello. Refrigerate until firm.

TOPPING: 1 pkg. (8 oz.) cream cheese; 1 cup sour cream; 1/2 cup sugar; 1 t. vanilla. Mix well and spread over top of congealed Jello mixture. Sprinkle with chopped nuts and refrigerate until set up.

Mary Thomas
Peggy Renigar

CRANBERRY AND ORANGE SAUCE

1 lb. cranberries
1 large orange
2 cups sugar

Put cranberries and orange (rind also) through food chopper. Stir in sugar. Refrigerate for several hours.

Mrs. Anna L. Tesh

CRANBERRY SALAD

1 small can cranberry sauce
1 small can crushed pineapple
1 orange, peeled and diced
1 box (3 oz.) cherry Jello
1 cup pecans
1 scant cup boiling water

Pour boiling water over Jello. Stir in cranberry sauce while still hot. Cool and stir in other ingredients.

Doris M. Reid

CRANBERRY FROZEN FRUIT SALAD

1 cup whipped cream (Dream Whip may be used)
1 pkg. (3 oz.) cream cheese
2 T. mayonnaise
2 T. sugar
1 small can crushed pineapple
1 cup cooked whole cranberry sauce
1/4 to 1/2 cup broken nuts

Soften cream cheese with mayonnaise and pineapple juice. Add to whipped cream. Blend. Add remaining ingredients, mix and freeze, using a square pan.

Sandy Crater

FROZEN CRANBERRY SALAD

1 can cranberry sauce (whole)
1 pkg. (8 oz.) cream cheese
3 T. mayonnaise
1 small can crushed pineapple, undrained
2 T. sugar
1 cup broken pecans
1 carton (large) Cool Whip

Mix altogether and freeze in a 9-inch square dish. Take out of freezer about 15 minutes before serving.

Mrs. B. C. Ader

STRAWBERRY SALAD

2 pkgs. (3 oz.) strawberry gelatin
2 cups boiling water
1 or 2 pkgs. (10 oz.) frozen strawberries
1 can (20 oz.) crushed pineapple
1/2 to 1 cup chopped pecans
2 or 3 firm bananas (if desired, or can be omitted)
lemon juice
1 pkg. (3 oz.) cream cheese
1 cup sour cream

Dissolve gelatin in boiling water; add strawberries (no need to thaw), undrained pineapple and pecans. Slice bananas if used, dip in lemon juice to prevent discoloring; add to gelatin mixture. Pour half of mixture into a 9 x 12-inch pan; chill until firm. Leave remaining half of gelatin mixture at room temperature. For the middle layer, cream softened cream cheese with sour cream; spread over congealed layer. Return to refrigerator until white layer is firm. Pour on remaining gelatin mixture over white layer; chill until firm. To serve, cut into squares.

Mrs. B. C. Ader

STRAWBERRY RIBBON SALAD

2 pkg. (3 oz.) strawberry-banana Jello
1 1/2 cups water
1 pkg. sliced strawberries
1 small can crushed pineapple
3 diced bananas
1 pkg. Dream Whip or sour cream

Dissolve Jello with boiling water. After cooling, stir in strawberries, pineapple and bananas. Congeal and frost with Dream Whip or sour cream.

Jo Brown

STRAWBERRY DELIGHT

2 pkg. strawberry Jello
1/2 t. salt
2 1/2 cups boiling water
2 pints sliced fresh strawberries (Use 1/3 cup sugar per pint to sweeten)
1 pint whipping cream or 2 pkgs. Dream Whip
1 round angel food cake

Dissolve Jello and chill until partially set. Whip with electric mixer. Fold in whipped cream and strawberries. Rub brown off cake. Break into small pieces. Fold all ingredients together lightly. Pour into 13 x 9-inch pyrex dish. Chill. Top with whipped cream and strawberries.

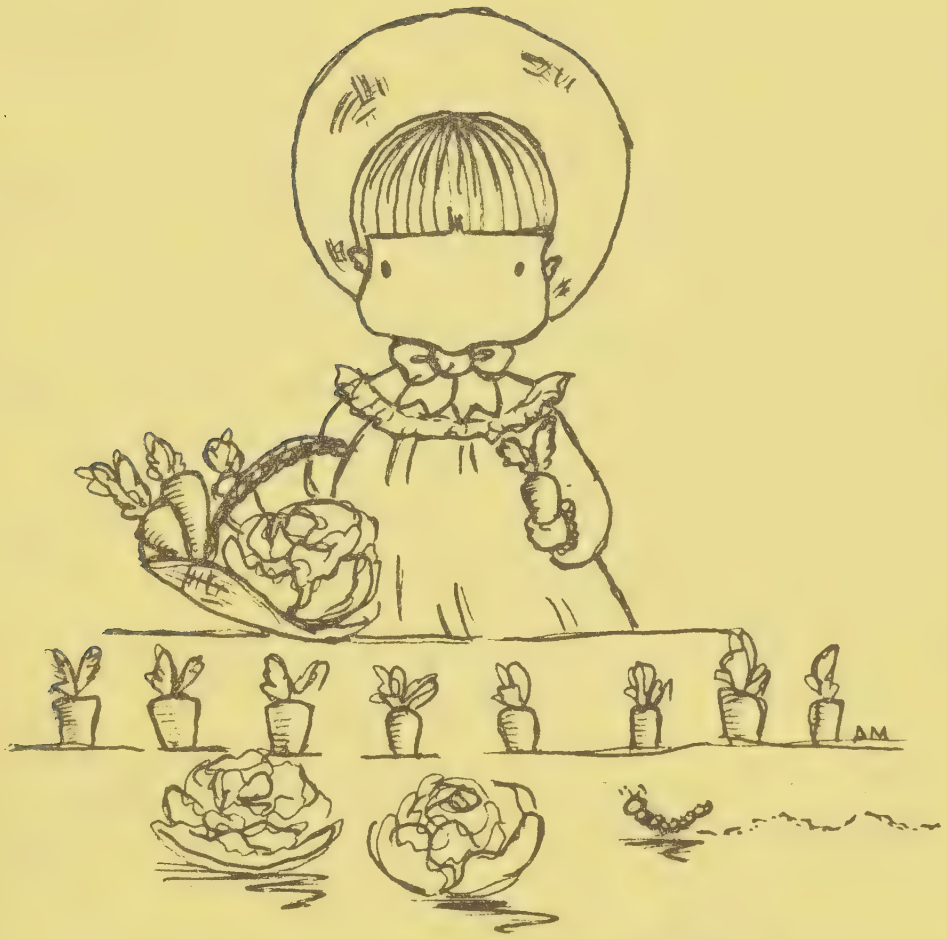
Martha Kinney

SUNSET SALAD

1 pkg. (3 oz.) lemon or orange-pineapple Jello
1/2 t. salt
1 1/2 cups boiling water
1 can (8 oz.) crushed pineapple
1 T. lemon juice
1 cup grated carrots
1/3 cup chopped pecans (optional)

Dissolve Jello and salt in boiling water. Add undrained pineapple and lemon juice. Chill until very thick. Fold in carrots and pecans. Pour into individual molds or a 1-quart mold. Chill until firm.

Janie Reid



Vegetables

"HEART GIFTS"

It's not the things that can be bought
that are life's richest treasure,
It's just the little "heart gifts"
that money cannot measure . . .
A cheerful smile, a friendly word,
a sympathetic nod
Are priceless little treasures
from the storehouse of our God . . .
They are the things that can't be bought
with silver or with gold,
For thoughtfulness and kindness
and love are never sold . . .
They are the priceless things in life
for which no one can pay,
And the giver find rich recompense
in giving them away.

Helen Steiner Rice

MARINATED SLAW

1 large cabbage
1 green sweet pepper
2 onions
2 cups sugar
1 T. plus 1 t. sugar
1 cup vinegar
3/4 cup salad oil
1 t. dry mustard
1 t. celery seed
1 T. salt

Chop cabbage, pepper and onion and mix together. Add 2 cups sugar. Mix 1 T. plus 1 t. sugar, vinegar, salad oil, mustard, celery seed and salt. Bring to a boil. Pour boiled mixture over cabbage mixture in a large bowl. Seal in an air-tight container. Do not stir or uncover for at least 4 hours. This slaw will keep in the refrigerator for a week or more.

Mrs. D. E. Hartman

WAYNE'S SLAW

Toss 1 cup cubed carrots and 2 cups coarsely chopped cabbage. Season with salt. Stir in the following: 3/4 t. prepared mustard, 1 t. Worcestershire sauce, 1 t. grated onion and 1/2 cup mayonnaise.

Martha Walker

CABBAGE FIT FOR ROYALTY

Cut a large cabbage into shreds; cook in salted water 8 minutes, drain and set aside.

SAUCE

3 T. margarine
1/2 cup onion

(cont.)

CABBAGE FIT FOR ROYALTY (cont.)

3 T. flour
1 can (1 lb.) tomatoes, mashed
2 t. Worcestershire sauce
3/4 t. salt
1/4 t. black pepper
1 1/2 t. sugar

Saute onions in melted margarine; stir flour in and blend well. Add other ingredients and bring to a boil, stirring constantly. Pour cabbage into flat casserole, top with sauce and 1/4 lb. grated sharp cheese and buttered bread crumbs. Bake at 300° for 30 minutes.

Lynn Swaim

RED CABBAGE - GERMAN STYLE

1 head red cabbage
2 to 3 medium onions
1 T. vinegar
1 T. sugar
salt and pepper to taste
4 medium apples

Brown onion in hot oil. Add sliced red cabbage and water (as much water as needed). Pour in vinegar; add sugar. Mix well. Add salt and pepper. When cooked down, add sliced apples. Cook until done. (Add flour if you wish thickening.)

Sandy Stanford
Boone, N. C.

BEAN SOUP

1 lb. Great Northern beans
3 stalks chopped celery
3 diced carrots

(cont.)

BEAN SOUP (cont.)

3 cloves chopped garlic
1/2 cup olive oil
3 quarts water
1 can tomatoes
salt and pepper to taste

Cook beans until done. Add other ingredients and let simmer.

Mary Sparks

SWEET POTATOES WITH CRUNCH TOPPING

3 cups mashed sweet potatoes
1 cup white sugar
1/2 t. salt
1/3 stick margarine
1/2 cup sweet milk
1 t. butter flavoring
1 t. pure sherry flavoring
2 beaten eggs

Mix and pour into greased baking dish.

TOPPING

1 cup brown sugar
1 cup chopped pecans
1/3 stick margarine
1/3 cup flour

Mix and sprinkle on top. Bake 35 minutes at 350°.

Peggy Renigar

CANDIED YAMS

Cook potatoes until done. Slice in pan. Dot with butter. Sprinkle cinnamon and nutmeg over potatoes. Mix 1/2 cup water and 1 cup sugar. Bring to a boil; (cont.)

CANDIED YAMS (cont.)

pour over potatoes. Bake 20 minutes at 350°.

Mary Pitts

SWEET POTATO CASSEROLE

3 cups cooked sweet potatoes, mashed
1 cup sugar
1/2 cup butter or margarine, melted
2 eggs, well beaten
1 t. vanilla
1/3 cup milk

Combine all ingredients. Mix well and spoon into a 2-quart casserole.

TOPPING

1/2 cup brown sugar, firmly packed
1/4 cup all-purpose flour
2 1/2 T. melted butter or margarine
1/2 cup chopped pecans.

Combine all ingredients and mix well. Sprinkle on top of sweet potato mixture and bake at 350° for 25 minutes. Makes about 8 servings.

Mrs. T. L. Shepherd

COPPER CARROTS

2 lbs. carrots
1 small green pepper
1 medium onion
1 can tomato soup
1/2 cup salad oil
1 cup sugar
3/4 cup vinegar
1 t. mustard
1 t. Worcestershire sauce
salt and pepper

(cont.)

COPPER CARROTS (cont.)

Slice carrots and cook in salted water. When cool, drain and alternate layers of pepper, onion and carrots. Make marinade in blender and pour over carrot mixture. Refrigerate--is better the second or third day.

Gaye Mock

PINEAPPLE CARROTS

2 pkgs. (1 lb.) carrots, sliced
1 t. salt
2 cups boiling water
1/2 cup sugar
4 t. cornstarch
1 can (6 oz.) pineapple juice
2 T. butter or margarine
2 T. chopped fresh mint leaves

Combine carrots, salt and water in a saucepan. Cover and simmer 25 minutes; drain. Combine sugar, cornstarch and pineapple juice; cook, stirring constantly over medium heat until sauce thickens and boils 3 minutes. Add butter, stir until melted. Stir in carrots and mint. Yield: 8 servings

Mrs. B. C. Ader

OVEN-FRIED POTATOES

3 medium raw potatoes
2 to 3 T. melted shortening
salt

Cut potatoes in 1/4 x 1/4 strips. Dry thoroughly with a cloth towel. Place on lightly greased baking sheet, being sure pieces do not touch. Brush with melted

(cont.)

OVEN-FRIED POTATOES (cont.)

shortening. Bake in 425° oven for 20 to 30 minutes. Sprinkle with salt. Serve hot. Makes 3 servings.

Louise Stone

SCALLOPED POTATOES

6 medium potatoes, thinly sliced
1 medium onion, thinly sliced
1/2 stick margarine
2 T. flour
3 cups milk
salt and pepper to taste

Place half the potatoes and onion rings in greased 2-quart casserole; Sprinkle with half the flour, salt, pepper and dot with butter. Add remaining potatoes and onions; sprinkle with remaining flour, salt, pepper and dot with butter. Pour milk over ingredients. Bake uncovered at 400 for 1 hour or until done. Serves 4-6.

Mary Sparks

BAKED MACARONI & CHEESE

1 pkg. (8 oz.) elbow macaroni
1/4 cup margarine
1/4 cup plain flour
1 t. salt
1/8 t. pepper
2 cups milk
2 cups cheddar cheese

Preheat oven to 375°. Cook macaroni as directed; drain. Meanwhile, melt margarine in saucepan. Remove from heat; stir in flour, salt and pepper until smooth.

(cont.)

BAKED MACARONI & CHEESE (cont.)

Gradually stir in milk and simmer 1 minute. Remove from heat. Stir in 1 1/2 cups grated cheese and macaroni. Put in 1 1/2-quart casserole. Sprinkle with remaining cheese and bread crumbs. Bake 15 to 20 minutes.

Mary Pitts

VEGETABLE MEDLEY CASSEROLE

1 pkg. frozen cauliflower
1 can peas and carrots
1 cup sour cream
1 T. instant minced onion
1 can cream of celery soup
salt and pepper
grated cheese

Cook cauliflower only until tender. Drain peas and carrots. Combine with cauliflower in a 2-quart casserole. Blend sour cream, onion and celery soup with salt and pepper. Pour over vegetables. Top with cheese. Bake 350° for 25 minutes or until bubbley.

Lynn Swaim

CAULIFLOWER AND PEAS CASSEROLE

1 pkg. frozen cauliflower
1 can English peas, drained
1/2 can mushroom soup
grated cheese

Mix peas with soup and pour into a casserole. In saucepan cook cauliflower until tender. Drain and place on top of peas. Sprinkle grated cheese on top. Bake 350° for 20 minutes.

Martha Kinney

CALICO CASSEROLE

1 small box frozen broccoli spears
1 small box frozen cauliflower
1 small box frozen sliced carrots

Cook vegetables in small amount of water about 5 minutes. Drain completely and cut broccoli and cauliflower into small pieces (about 1 inch). Add 1 can cheddar cheese soup to vegetables and blend together. Pour into buttered 2-quart casserole and top with buttered bread crumbs or packaged stuffing mix drizzled with melted butter. Bake at 350° about 25-30 minutes until topping is a nice, golden brown.

Mrs. Harold W. Durham

MIXED VEGETABLES CASSEROLE

1 can or pkg. frozen lima beans
1 can or pkg. frozen green beans
1 can or pkg. frozen peas

SAUCE

1 cup mayonnaise
2 T. wesson oil
2 boiled eggs, chopped fine
1 onion, grated
1 t. Worcestershire sauce
dash Tobasco sauce (dash of red pepper may be used for substitute)
1 t. prepared mustard

Mix all ingredients; place in casserole and heat through. Serves 12.

Mary Sparks

BROCCOLI CASSEROLE

2 boxes frozen chopped broccoli
1/2 cup mushroom soup
1 beaten egg
1/2 cup grated sharp cheese
1/2 cup mayonnaise
1/4 t. onion flakes
salt and pepper to taste

Cook broccoli in boiling water for 5 minutes. Place broccoli in casserole. Top with sauce mixture. Cover with buttered bread crumbs; bake 30 minutes at 350°. Serves 6.

Jo Brown

FRIED TOMATOES

Cut unpared green tomatoes in 1/2-inch slices. Dip into flour, salt and pepper. Fry slowly in hot fat until browned. Turn and brown on other side.

Jeanie Rothrock

TASTY BAKED SQUASH

1 pkg. frozen squash, thawed
4 strips bacon
2 T. bacon fat
1/4 cup butter or margarine
1/4 cup chopped onion
1 clove garlic (optional)
1 1/2 cups soft bread crumbs
1/4 t. pepper
1/2 t. salt
2 eggs, beaten

Fry bacon until crisp, drain and chop. Reserve 2 T. bacon fat in pan. Add chopped onion and garlic and cook until done but

(cont.)

TASTY BAKED SQUASH (cont.)

not brown. Add squash, chopped bacon, 1 cup of bread crumbs. seasonings and well-beaten eggs. Mix lightly, pour into a 1-quart casserole; top with 1/2 cup buttered bread crumbs. Bake at 400° for 30 minutes. Makes 4 servings.

Jo Brown

SQUASH PATTIES

4 or 5 medium squash, grated
1/2 cup Bisquick
1 egg
1 grated onion
salt to taste

Mix together and fry.

Anon.

SQUASH SOUFFLE

2 lbs. yellow squash, sliced
1 medium onion, sliced
1 t. salt
1/2 t. sugar
3 T. butter, melted
3 T. flour
2 eggs, slightly beaten
1 cup milk
1/2 lb. grated cheese

Combine squash, onions, salt and sugar. Simmer with a small amount of water for 20 minutes. Drain well. Mash with potato masher. Mix butter, flour, eggs, milk and cheese and add to squash mixture. Add seasoning salt to taste. Bake in a buttered pan 30 minutes. Top with buttered bread crumbs and bake 10 minutes longer.

Louise Stone

BAKED STUFFED SQUASH

5 or 6 yellow squash
1 cup soft bread crumbs
2 T. grated onion
1 t. sugar
1 t. salt
black pepper to taste
1/4 cup milk
2 beaten eggs
2 T. butter or margarine
bacon for topping

Boil squash about 10 minutes in salted water. Cool slightly; cut in half lengthwise, scoop out center and combine with all ingredients except bacon. Fill squash shells with mixture and place in greased baking dish. Bake at 350° approximately 30 minutes; top with bacon if desired.

Elise Adams

GREEN RICE BROCCOLI CASSEROLE

2 cups cooked rice
8 oz jar of Cheez-Whiz with jalapeno peppers
3/4 cup celery
3/4 cup onion
2 pkgs. frozen broccoli, cooked
2 can cream of mushroom soup, undiluted

Saute celery and onions in one stick of melted margarine. Mix all ingredients together, pour into a casserole and bake at 350° oven until thick.

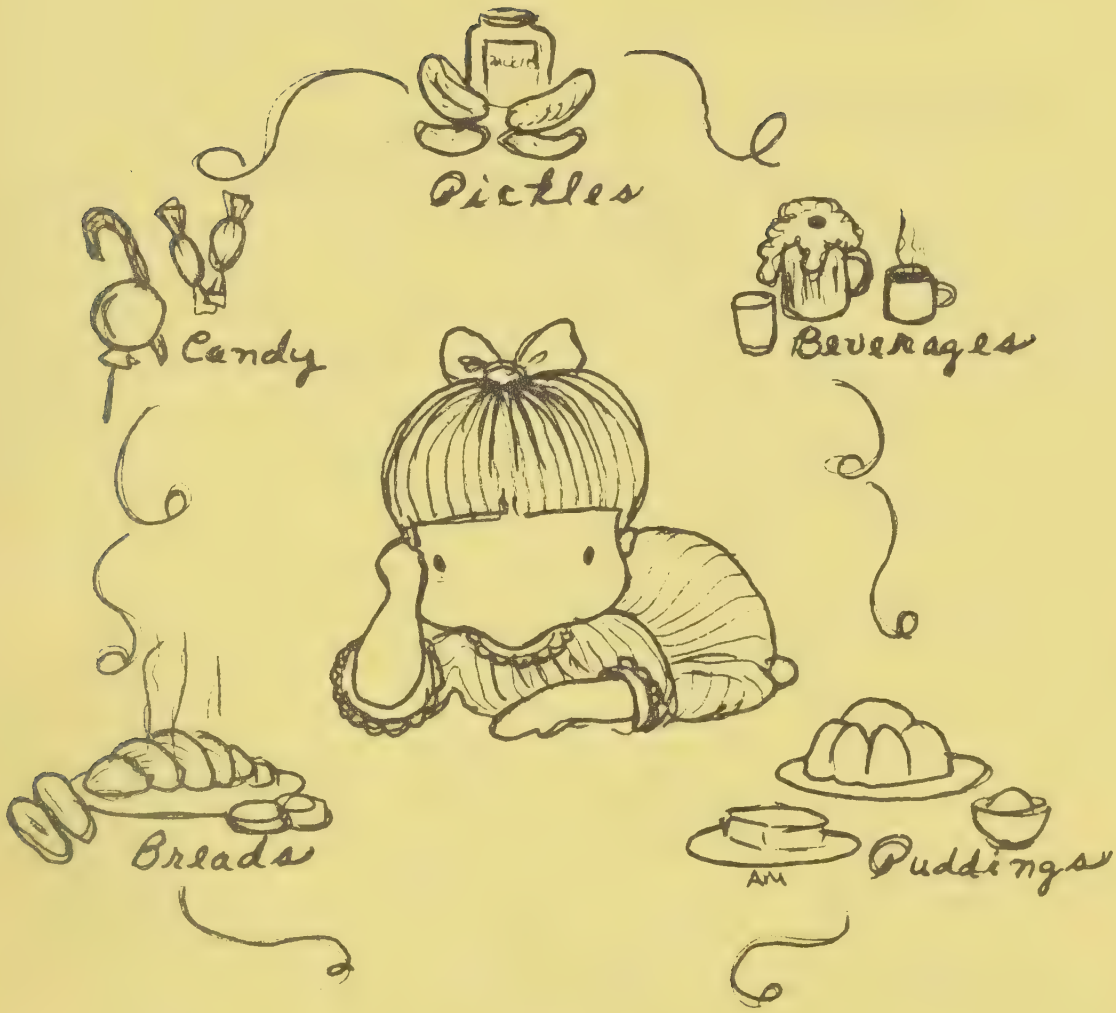
Oleta Foster

HARVEST BAKED BEANS

1 lb. ground beef
1 can (1 lb.) white beans
2 cans (1 lb.) pork and beans
1/2 cup cold water
1 cup ketchup
2 T. prepared mustard
2 t. vinegar
1 pkg. Lipton Onion Soup Mix
2 T. butter

Brown beef in butter. Mix beans, water, ketchup, mustard, vinegar and soup mix, then add meat. Mix well and pour into a 2 1/2 quart baking dish. Bake at 350° for 30 to 35 minutes.

Oleta Foster



Miscellaneous

A SURE WAY TO A HAPPY DAY

HAPPINESS is something
we create in our mind,
It's not something you search for
and so seldom find--
It's just waking up
and beginning the day
By counting our blessings
and kneeling to pray--
It's giving up thoughts
that breed discontent
And accepting what comes
as a "gift heaven-sent"--
It's giving up wishing
for things we have not
And making the best of
whatever we've got--
It's knowing that life
is determined for us,
And pursuing our tasks
without fret, fume or fuss--
For it's by completing
what God gives us to do
That we find real contentment
and happiness, too.

Helen Steiner Rice

ICE-BOX ROLLS

2 cups warm water
1 pkg. yeast
2 t. salt
1/2 cup sugar
2 eggs
1/2 cup shortening
6 to 6 1/2 cups plain flour

Mix ingredients in order given. Let rise overnight. Work down and place in refrigerator to chill. Shape into pan rolls and let rise. Place in cold oven at 350°; after rolls start to bake, increase oven temperature to 400° to finish baking. (Dough will keep in refrigerator up to 3 days if worked down once a day.)

Janie Reid

BUTTER DIPS

1/4 cup butter
1 1/2 cup flour
2 t. sugar
2 t. baking powder
1 t. salt
2/3 cup milk

Preheat oven to 450°. Melt butter in square pan (9 x 9 x 1 3/4) in oven. Remove as soon as butter melts. Measure flour, stir dry ingredients together; add milk. Stir until dough clings together. (More flour may be needed to make dough easier to handle but be careful to keep it very soft.) Turn out on floured board. Knead lightly about 10 times. Roll out 1/2 inch thick into 8-inch square. With floured knife, cut into strips 4 inches wide, then cut crosswise to make 18 sticks. Dip sticks in butter, place in 2 rows in pan. Bake 15-20 minutes.

 Mrs. Harold Durham

CHEESE BISCUITS

1 1/2 sticks margarine (room temperature)
8 oz. grated sharp cheese (room tempature)
1/2 t. salt
2 cups sifted flour
2 cups rice krispies

Cream margarine and cheese well. Add sifted flour, salt and rice krispies. Roll into small balls and press into desired size. Bake at 350° until brown (about 10 to 15 minutes).

Norma Chitty

BISCUITS

2 cups flour
4 t. baking powder
1/2 t. salt
1/2 t. cream of tartar
1/2 cup shortening
2/3 cup milk

Sift together dry ingredients. Cut in shortening until mixture resembles coarse crumbs. (I use two knives.) Add milk all at once; stir until dough follows fork around bowl; turn on floured surface. Knead gently. Pat or roll 1/2-inch thick and cut with biscuit cutter. Bake on ungreased pan at 450° 10 to 12 minutes.

Julia Denham

ONION CHEESE SUPPER BREAD

1/2 cup chopped onion
1 T. fat
1 beaten egg
1/2 cup milk
1 1/2 cup packaged biscuit mix

(cont.)

Onion Cheese Supper Bread (cont.)

1 cup grated sharp cheese
2 T. melted margarine

Cook onion in fat until tender and light brown. Combine egg and milk; add to biscuit mix and stir only until dry ingredients are just moistened. Add onion and half of cheese. Spread dough in greased 8 x 1 1/2-inch round baking dish; drizzle melted butter over all. Bake in hot oven (400°) 20 to 25 minutes. Serve hot.

Lynn Swaim

DILLY BREAD

1 pkg. yeast
1/4 cup warm water
1 cup cottage cheese (small curd)
1 T. grated onion (if desired)
1 T. cooking oil
2 t. dill seed
1 t. salt
1/4 t. soda
1 unbeaten egg
2 cups plain flour

Soften yeast in warm water. Combine with other ingredients. Add flour to make a soft dough. Mash cottage cheese with a fork. Beat in egg. Have dough fairly stiff. Let rise to double in size. Work down; turn into greased pan and let rise again. Make rolls or loaf. Bake at 350°.

Mrs. Roy C. Pulliam
Kings Mountain, N.C.

BEST EVER MUFFINS

1/3 cup shortening
1/3 cup sugar
1 beaten egg
1 1/4 cups milk
1 cup sifted flour
4 t. baking powder
1/2 t. salt
1 cup corn meal

Cream shortening and sugar; add egg and milk. Add flour sifted with baking powder and salt. Add corn meal, stirring only enough to mix. Fill greased muffin pans 2/3 full; bake in hot oven (425°) 25 minutes or less. Makes one dozen.

Mrs. Ned Kinney

BRAN MUFFINS

1 1/4 cups regular all-purpose flour
3 t. baking powder
1/2 t. salt
1/3 cup sugar
1 1/2 cups Kellogg's 40% Bran Flakes
1 cup milk
1 egg
1/4 cup vegetable oil or soft shortening

Stir together flour, baking powder, salt and sugar; set aside. Measure Bran Flakes and milk into mixing bowl. Stir to combine. Let stand 1 to 2 minutes or until cereal is softened. Add egg and oil. Beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased muffin pans. Bake in 400° oven about 25 minutes or until muffins are golden brown.

Johnny Kinney

PUMPKIN-RAISIN-NUT BREAD

1 cup vegetable oil
4 eggs, beaten
2/3 cup water
2 cups mashed, cooked pumpkin
3 1/3 cups sifted flour
1 1/2 t. salt
1 t. nutmeg
2 t. baking soda
1 t. cinnamon
3 cups sugar
1/2 cup raisins
1/2 cup chopped pecans

Preheat oven to 350°. Grease and flour three 8 1/2 x 4 1/2 x 2 1/2 loaf pans. Combine oil, eggs, water and pumpkin. Sift together into mixing bowl flour, salt, nutmeg, baking soda, cinnamon and sugar. Make a well in center of dry ingredients. Add pumpkin mixture and blend until dry ingredients are moistened. Stir in raisins and pecans. Turn into prepared loaf pans and bake in preheated oven about 1 hour.

Jeanie Rothrock

DINNER ROLLS

4 cups Bisquick
2 T. sugar
1 (12 oz.) can beer
dash of salt

Mix well. Pour into greased muffin tins. Let stand 10 minutes. Bake at 350° for 30 minutes. These rolls are delicious and <u>never</u> fail.

Sandy Stanford
Boone, N. C.

PUMPKIN LOAVES

2 cups granulated sugar
1 cup salad oil
3 eggs
2 cups canned pumpkin
3 cups sifted all-purpose flour
1/2 t. salt
1/2 t. baking powder
1 t. baking soda
1 t. ground cloves
1 t. cinnamon
1 t. nutmeg
nuts, optional

Grease well three (3) 7 1/2 x 3 1/2 x 2 1/4 loaf pans. Oven: 325°. In bowl with electric mixer, med. speed, beat sugar and salad oil until blended. Add eggs one at a time, beating well after each addition. Continue beating until light and fluffy. Beat in pumpkin. Sift flour, salt, baking powder, soda, cloves, cinnamon and nutmeg. Mix dry ingredients with pumpkin at low speed.

Divide batter into pans. Bake 60 minutes. Cook in pans on rack for 10 minutes. Remove and finish cooling on racks.

Freeze. Thaw unwrapped at room tempature for 30 minutes.

Mary Ferguson

CRANBERRY BREAD

Sift: 2 cups flour
1/2 t. salt
1/2 t. baking soda
1 1/2 t. baking powder
1 cup sugar

(cont.)

Cranberry Bread (cont.)

Add: 1 beaten egg
1/2 cup orange juice
2 T. hot water
2 T. Crisco Oil or butter
Stir in: 1/2 cup nuts (pecans)
1 1/2 cup cranberries (sliced in half)
1 grated orange rind

Mix with spoon. Grease loaf pan lightly; flour lightly. Bake at 325° 1 hour and 10 minutes. May be frozen.

Marie Talley

PUMPKIN BREAD

2 cups sugar
1 cup oil
3 eggs
2 cups pumpkin
3 cups plain flour
1/2 t. salt
1/2 t. baking powder
1 t. soda
1 t. cloves
1 t. cinnamon
1 t. nutmeg

Grease 2 loaf pans. Preheat oven to 325°. Beat at medium speed sugar and oil until well blended. Add eggs one at a time. Continue beating until light and fluffy. Add pumpkin. Sift dry ingredients together. Add flour mixture to pumpkin mixture at low speed. Bake 60 minutes. Cool in pans for 10 minutes. Remove.

Pat Sheppard

GOLDEN CORN BREAD

1 cup corn meal
1 cup flour
1/4 cup sugar
1/2 t. salt
4 t. baking powder
1 egg
1 cup milk
1/4 cup shortening, soft

Beat with egg beater until smooth (about 1 minutes). Do not overbeat. Bake in greased 8-inch square pan or greased muffin pans in hot oven (425°)20 to 25 minutes. Makes 9 servings.

Jo Brown

CORN BREAD

1 cup whole wheat flour
1/4 cup sugar
4 t. baking powder
3/4 t. salt
1 cup corn meal
2 eggs
1 cup milk
1/4 cup melted butter

Stir together flour, sugar, baking powder, salt and corn meal. Add eggs, milk and butter. Beat until just smooth. Do not overbeat. Pour into greased 9 x 9 x 2-inch pan. Bake at 425° 20 to 25 minutes.

Julia Denham

CORN BREAD

1 cup self-rising corn meal
1 cup sour cream
1 can (8 oz.) creamed corn
2 eggs
1/2 cup salad oil

Mix together and bake in 400° oven for 20 to 30 minutes.

Mrs. Robert E. Hayes
Audrey Wilson

CORN BREAD

3/4 cup corn meal
1/4 cup flour
1/2 t. salt
1/4 t. soda
1 t. baking powder
3/4 cup buttermilk
1/4 cup sweet milk
1 egg

Mix all ingredients together and pour into an 8-inch pan. Bake 20 minutes in a 400° oven until lightly browned.

Jewell Chitty

MELT-IN-YOUR-MOUTH BISCUITS

Stir 1 cup heavy whipping cream lightly into 1 3/4 cups biscuit mix. Turn out on a lightly floured board. Turn gently to coat in enough flour so the dough will not be sticky, kneading a little but not much as you turn it. Pat out to about 1-inch thickness. Cut and place on a greased baking sheet. Bake 10 to 20 minutes in a 450° oven.

Jewell Chitty

LITTLE DUCHESS

1 cup water
1 stick margarine
1 cup sifted flour
4 eggs

Bring water and margarine to boil. Remove from heat and stir in flour, stirring hard until it forms a ball. Cool. Add eggs, one at a time, stirring hard after each addition.

Grease a cookie sheet or tart pans. Drop 1/2 to 1 teaspoon and bake at 375° to 400° about 30 to 45 minutes until nice and brown. Store in air tight container. Stuff with chicken salad, ham salad, vanilla or lemon custard. If using custard, dust with powdered sugar or pour chocolate syrup over top.

Jane Chitty

APPLESAUCE MUFFINS
(Metric)

Cream together with electric mixer:
1 stick soft margarine
250 ml sugar
1 egg
2.5 ml vanilla
Sift together:
500 ml flour
2/5 ground cloves
5 ml allspice
7.5 ml cinnamon

Add flour mixture to creamed mixture and mix with wooden spoon.

Add:
125 ml chopped pecans
Combine and add last:
250 ml applesauce
5 ml soda

Using a wooden spoon, blend all ingredients. The batter is stiff. Spoon into greased muffin cups. Fill 1/2 full. Bake at 400° F (200° Celius) 12-15 minutes.
Yield: 12 muffins

Martha Kinney

BEVERAGES

INSTANT HOT CHOCOLATE

1 jar (6 oz.) powdered creamer
1/2 cup powdered sugar
1 box (8 qt.) nonfat dry milk
1 box (2 lbs.) chocolate flavored drink mix

Mix all ingredients together in a large container. To make a cup of hot chocolate, add hot water to 1/3 cup of drink mixture.

Diane Spainhour

SPIDER CIDER

2 quarts apple cider
12 whole cloves
4 sticks cinnamon
rind of 4 lemons
2 lemons, peeled and thinly sliced
1/4 t. ground nutmeg

Combine cider, cloves, cinnamon sticks, thinly peeled rind of 4 lemons, 2 lemons, peeled and thinly sliced, and the nutmeg. Cover and heat to boiling. Reduce heat and simmer for about 15 minutes. Allow to cool, then strain. Discard spices. Chill overnight in refrigerator to allow flavors to blend. Heat when ready to serve. Yield: 8 to 10 servings.

Franz Ader

SWAMP WATER

1 pkg. lime Kool-Aid, mixed by package directions
1 can pineapple juice
1 bottle Sprite or Ginger Ale

(cont.)

SWAMP WATER (cont.)

Mix all ingredients together and serve over ice.

Mrs. J. K. Cheek

JELLO PUNCH

1 pkg. (3 oz.) Jello
2 cups hot water
1 large can pineapple juice
2 cups sugar
2 quarts cold water
1/2 t. almond extract

Dissolve gelatin in hot water. Add remaining ingredients and chill. Ginger ale may be added, if desired.

Martha Kinney

DEVAN'S PUNCH

1 pkg. Kool Aid, cherry, strawberry, etc.
1 large can frozen lemonade
1 can pineapple juice
ginger ale

Mix Kool Aid as per package directions. Add frozen lemonade, diluted as directed, then add pineapple juice. Freeze a portion of mixture in round or star-shaped pan for floating in the punch bowl. Just before serving, add 1 quart ginger ale. Garnish with mint or lemon slices.

PUNCH

2 pkgs. unsweetened Kool Aid (any flavor)
2 cups sugar
2 quarts water
1 large can pineapple juice

(cont.)

PUNCH (cont.)

Mix all ingredients together in a gallon container--if not full, finish filling with water. One quart of ginger ale may be added to the punch just before serving.

Carol Purvis

SHELBY'S CRANBERRY PUNCH

2 pints cranberry juice
1 jar (10 oz.) currant jelly
1 can (6 oz.) frozen orange juice
6 bottles (7 oz.) 7-Up, chilled
orange curls
cherries

Heat 1 pint cranberry juice and stir in jelly until dissolved. Add orange juice; stir until blended. Chill. Pour into punch bowl. Add remaining cranberry juice and 7-Up; garnish with orange curls and cherries. Makes 22 (4 oz.) servings.

RUSSIAN TEA

Bring to a boil: 12 cups water, 2 1/2 cups sugar, 1 t. whole cloves, 3 sticks cinnamon. Remove from heat and add: 2 can (6 oz.) orange juice, 1 can (6 oz.) lemon juice concentrate, 1 can (18 oz.) pineapple juice. Make tea with 8 tea bags and pour into juice mixture. Simmer 30 minutes.

Gaye Mock

INSTANT RUSSIAN TEA

2 cups Tang
1 1/2 cups sugar
1/2 cup instant tea
1 t. cloves
1 t. cinnamon
1 pkg. lemonade mix

Place all ingredients in a jar and shake until blended. To serve, mix 2 t. with 1 cup boiling water.

Mrs. T. L. Shepherd

ICED TEA

8 regular size tea bags, steeped
1 1/2 cups granulated sugar
1 can (6 oz.) lemonade

Makes 1 gallon of tea and will keep in refrigerator several days.

Mary Hoffman

CANDY

PEANUT BUTTER BALLS

1 pkg. graham cracker crumbs
1 can Angel Flake coconut
1 box powdered sugar
1 small jar crunchy peanut butter
2 sticks margarine

Cream margarine and peanut butter. Add powdered sugar and coconut, then graham cracker crumbs. Roll into small balls; drop into chocolate mixture made from 1 large package semi-sweet chocolate chips

(cont.)

PEANUT BUTTER BALLS (cont.)

and 1/2 block wax, melted in the top of a double boiler. Keep chocolate mixture hot for better coating and place on waxed paper to cool.

Mrs. Charles Crater

DATE NUT DELIGHTS

2 sticks butter
2 cups brown sugar
1 can moist flake coconut
1/2 t. vanilla
dash of salt
1 lb. dates, cut fine
2 cups chopped nuts
1 cup rice krispies

Melt butter, add sugar, dates and coconut. Cook at medium heat 6 minutes, stirring constantly. Remove from heat. Add nuts, rice krispies, vanilla and salt. As soon as can be handled, roll into balls. Roll balls in powdered sugar.

Jane Chitty

CREAM MINTS

2 T. butter (no substitute)
2 T. Crisco
2 T. warm water
3 cups (approximately) powdered sugar
8 drops of oil of peppermint

Mix butter, Crisco; add 1 cup sugar. Cream well; add more sugar, some water, more sugar. Cream well after each addition. Add sugar until a soft dough stage. Roll and cut; allow to dry. Decorate and store.

Jane Chitty

TWO FLAVOR FUDGE

Combine in saucepan:
2 cups firmly packed brown sugar
1 cup white sugar
1 cup evaporated milk
1/2 stick butter

Bring to a full boil over moderate heat, stirring frequently. Boil for 15 minutes. Remove from heat and add:

1 jar (7 oz) marshmallow cream
1 pkg. (6 oz.) butterscotch morsels
1 pkg. (6 oz.) chocolate morsels

Stir until morsels are melted and mixture is smooth. Blend in:

1 cup walnuts, chopped
1 t. vanilla

Pour into greased 9-inch square pan; chill until firm. Yields about 2 1/2 lbs.

Louise Stone

PICKLES

KOSHER DILL PICKLES

Wash 2 dozen cucumbers and let stand overnight in cold water. Add to each quart jar used: 1 grape leaf, 1 garlic clove, 1 head fresh dill, 1 hot pepper, 1/8 t. powdered alum. Pack cucumbers in jars. Brine: 1 quart vinegar, 1 cup salt, 3 quarts water. Bring brine to a boil. Pour brine over cucumbers and seal jars. Note: leftover brine may be reused.

Pat Walker

BREAD AND BUTTER PICKLES

4 quarts cucumbers, thinly sliced
1 onion, thinly sliced
1/3 cup salt
5 cups sugar
3 cups vinegar
1 1/2 t. tumeric
1 1/2 t. celery seed
2 T. mustard seed

Place sliced cucumbers, sliced onion and salt in a large container and cover with ice cubes. After two hours, drain and place in a large pan. Combine remaining ingredients and pour over cucumbers and onion. Bring to a boil. Fill pint jars and seal.

Janie Reid

PICKLED PEPPERS

12 to 15 pounds cabbage
1 peck small green peppers

Cut cabbage fine and salt to taste. Open tops of peppers, remove seeds and fibers. Pack peppers full of cabbage. Place in quart jars and add a teaspoon salt to each jar.

Put 1 quart white vinegar, 1 quart water and 1 quart white sugar in kettle. Boil 2 minutes. Pour over peppers in jars and seal jars at once. Place in water bath and simmer about 8 minutes to be sure the jars seal. Remove and cover with towel until cold. Note: I prefer a few pods of red pepper to each jar.

Mrs. J. G. Regan

STUFFED PEPPERS

2 medium heads cabbage, finely chopped
2 t. salt
1 medium onion, chopped (optional)
1 T. white mustard seed (optional)
1 T. celery seed (optional)
2 dozen sweet bell peppers
plain salt (not iodized)
1 quart strong vinegar
1 quart boiling water
1 cup sugar

Mix cabbage, salt, onion, mustard seed and celery seed. Cover and let stand 48 hours. Meanwhile, wash peppers, cut tops off and save. Remove seeds. Make a brine of 1/2 cup salt for each 2 quarts of water. Place peppers in brine and cover, weight down to keep peppers in brine and allow to stand for 48 hours. After this, wash well in cold water and drain peppers. Drain cabbage mixture well and fill peppers firmly. Place lids on peppers and tie in place. Fill jars with the stuffed peppers, standing upright. Cover with boiling hot solution of the vinegar, water and sugar. Seal at once. They are ready for use in about 3 weeks. (You may leave the pepper lids off, if desired.)

Mrs. Hollis Cranford

CHOW CHOW

6 lbs. cabbage
1 gallon green tomatoes
1 gallon sweet green pepper
3 pods hot pepper
vinegar and sugar to suit your taste

Let this come to a rolling boil, then pack in glass jars and seal.

Mrs. Anna L. Tesh

HOMEMADE CHOW CHOW

2 quarts chopped cabbage
6 - 8 med. onions, chopped
6 med. hot peppers, coarsely chopped
6 green peppers, coarsely chopped
6 red peppers, coarsely chopped
4 green tomatoes
6 average cucumbers
1/4 cup pickling salt
2 T. prepared mustard
1 1/2 quarts white vinegar
2 1/2 cups granulated sugar
2 T. mustard seed
1 T. celery seed
1 T. pickling spice
1 1/2 t. ground tumeric
1 1/2 t. ginger (optional)

In a large crock, or non-metallic container, combine first 7 ingredients and salt. Cover; let stand overnight and drain. In a large saucepan, blend mustard with a little vinegar; add remaining vinegar, sugar and spices. Simmer 20 minutes. Add vegetables; simmer 10 minutes, stirring occasionally. Continue simmering while quickly packing one sterilized, hot jar at a time. Fill to within 1/2 inch of top, making sure vinegar solution covers vegetables. Cap each jar at once. Process 5 minutes in boiling water bath. Makes approximately 8 pints.

Sandy Stanford
Boone, N. C.

UNCOOKED CHOW CHOW

1 med. head cabbage
3 green peppers
2 hot peppers
1 T. celery seed
1 T. tumeric

(cont.)

UNCOOKED CHOW CHOW (cont.)

4 med. onions
1 T. whole mustard seed
3 T. salt

Grind and mix all ingredients. Heat to boiling:

1 1/2 cups vinegar
2 cups brown sugar

Pour over mixture; pack in jars.

Hattie Transou

PEPPER RELISH

1 dozen green peppers
1 dozen red peppers
1 dozen med. onions
2 cups sugar
2 cups vinegar
3 T. salt

Chop peppers and onion. Cover with boiling water and let stand 5 minutes; drain. Add vinegar, sugar and salt and boil mixture 5 minutes. Pour into hot jars and seal. Makes 5 1/2 pints.

Mary Ferguson

TOMATO CATSUP

1 peck tomatoes
2 cups chopped onions
4 hot peppers
2 cups sugar
5 bell peppers
2 cups vinegar
1/4 cup salt
1 t. cinnamon
1 T. whole cloves

(cont.)

TOMATO CATSUP (cont.)

1 T. mixed spices
3 T. dry mustard
1 T. celery seed
1 t. allspice

Put spices in a cheese cloth bag and cook all ingredients slowly until half down.

Beulah Smith

MEATLESS MINCE MEAT

1 peck pears
3 pkgs. raisins
2 lbs. brown sugar
2 T. cloves
2 T. cinnamon
2 T. nutmeg
2 T. allspice

Grind and pack in sterile jars.

Hattie Transou

MISCELLANEOUS

MOSS BALL

1 pkg. (8 oz.) cream cheese
1/4 to 1/2 lb. Bleu cheese, crumbled
1/4 lb. sharp Cheddar cheese, grated
1 small onion, minced
1 T. Worcestershire sauce
1/2 cup chopped pecans
finely chopped parsley

Place cheeses in mixer bowl and let stand at room temperature until softened. Beat at medium speed until well mixed. Add onion and Worcestershire sauce and beat well. Stir in pecans. Chill 3 to 4 hours. Roll cheese mixture into one large

(cont.)

MOSS BALL (cont.)

ball, chill and roll in parsley. Put on serving plate and chill 2 hours or until firm. Serve the cheese ball with a variety of crackers. The onion and wheat toast crackers made by Keebler are very good with this cheese spread.

Mary Thomas

CHEESE SOUFFLE

8 slices buttered bread (remove crust and cube)
2 cups sharp cheese, grated
3 beaten eggs
2 cups milk
1/4 t. prepared mustard
salt and pepper

Add milk to beaten eggs and seasonings. Grease casserole and place a layer of bread, cheese, etc. Pour milk over top layer and sprinkle with paprika. Let stand several hours or overnight in refrigerator. Bake 30-45 minutes or more in 350° oven--until it is lightly brown and firm. Works best in fairly shallow pan.)

Elise Adams

CHEESE STRAWS

1 stick soft margarine
13 1/4 oz. grated sharp cheese, at room temperature
1/2 t. salt
2 cups sifted flour

Mix margarine and cheese well. Add sifted flour and salt. Knead well. Use star disc and put through cookie press

(cont.)

CHEESE STRAWS (cont.)

onto cookie sheet. Bake at 357° until brown--about 10 to 15 minutes.

Norma Chitty

CHEESE STRAWS

1 lb. sharp cheese, grated
1/4 lb. butter
1/2 cup sesame seeds
2 cups sifted plain flour
1/2 t. salt
1/2 t. red pepper
1/2 cup nuts

Have cheese and butter at room temperature. Combine all ingredients. Run through cookie press, using straw or star plate or dough may be rolled out and cut with small biscuit cutter. Bake at 350° for 15 minutes or until light brown.

Pat Walker

NEW ENGLAND CLAM CHOWDER

2 can (8 oz.) chopped clams
1 extra can clam juice or broth
dash of Worcestershire sauce (optional)
1 med. onion, chopped and cooked with
2 med. sized potatoes
1 can cream style corn
2 pint Half and Half
butter and parsley

Cook diced potaotes and onions until done. Strain juice from clams into kettle and add other juice and water to make 2 cups liquid. Add Worcestershire sauce. Add cooked potatoes and onions, simmered clams and corn to juice in kettle and simmer 10 minutes. Add Half and Half--

(cont.)

NEW ENGLAND CLAM CHOWDER (cont.)

and bring just to boil (do not boil). Simmer about 5 minutes. When serving, add chunk of butter and bits of parsley to each bowl.

Mrs. Hollis Cranford

VEGETABLE SOUP MIXTURE

12 ears corn (cut off cob)
2 gallons tomatoes, peeled and quartered
4 pods green pepper
1 large can lima beans
1 1/2 cups diced carrots
1 cup okra
6 onions, chopped
1 cup sugar
1/2 cup salt
1 1/2 quarts water

Cook 45 minutes to 1 hour. Put in hot jars and seal. Yield: 18-20 pints. To serve, potatoes and beef may be added.

Pat Walker

PERSIMMON PUDDING

1 cup sugar
1/2 cup crisco
2 eggs
1 cup milk
1 t. cinnamon
1 1/2 cups persimmon puree
2 cups self-rising flour
1 t. baking powder

Mix all ingredients and pour into 4 8-inch pans and bake at 400° for 25 or 30 minutes.

(cont.)

PERSIMMON PUDDING (cont.)

GLAZE

1 cup brown sugar, packed
1/3 cup water
1/2 stick margarine
1/2 t. cream of tartar

Boil until mixture spins thread. Stack the layers on plate and put glaze on each layer and on top. Serve while warm.

Doris M. Reid

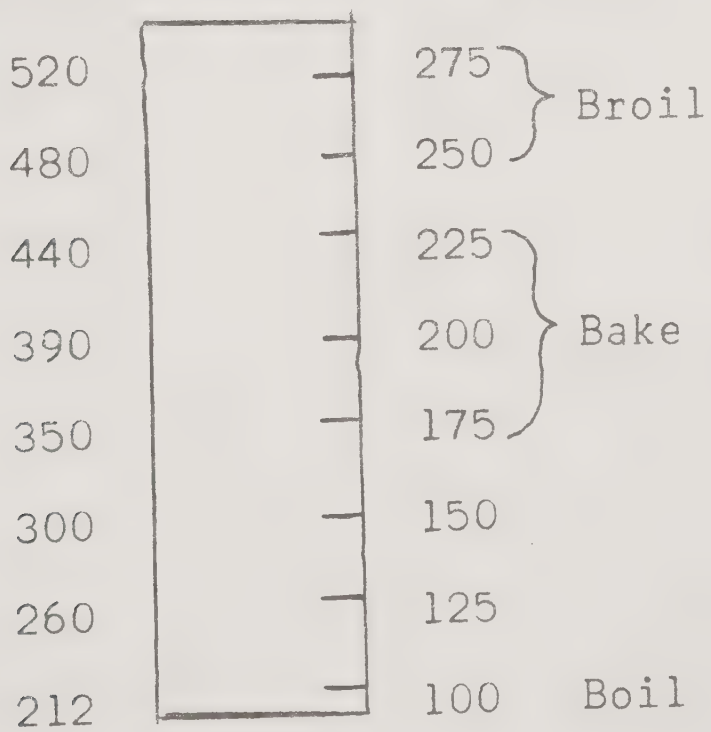
VOLUME

500 ml - 2 cups
250 ml - 1 cup
125 ml - ½ cup
80 ml - 1/3 cup
60 ml - ¼ cup

15 ml - 1 tablespoon
5 ml - 1 teaspoon

2.5 ml - ½ teaspoon
1.2 ml - ¼ teaspoon

OVEN



QUANTITIES TO SERVE 100 PEOPLE

Coffee	3 lbs.
Loaf Sugar	3 lbs.
Cream	3 quarts
Whipping Cream	4 pints
Milk	6 gallons
Fruit Cocktail	2 1/2 gallons
Fruit Juice	4 # 10 cans
Tomato Juice	4 # 10 cans
Soup	5 gallons
Oysters	18 quarts
Weiners	25 lbs.
Meat Loaf	24 lbs.
Ham	40 lbs.
Beef	40 lbs.
Roast Pork	40 lbs.
Hamburger	30 - 36 lbs.
Chicken for Chicken Pie	40 lbs.
Potatoes	35 lbs.
Scalloped Potatoes	5 gallons
Vegetables	4 # 10 cans
Baked Beans	5 gallons
Beets	30 lbs.
Cauliflower	18 lbs.
Cabbage for Slaw	20 lbs.
Carrots	33 lbs.
Bread	10 loaves
Rolls	200
Butter	3 lbs.
Potatoe Salad	12 quarts
Fruit Salad	20 quarts
Vegetable Salad	20 quarts
Lettuce	20 heads
Salad Dressing	3 quarts
Pies	18
Cakes	8
Ice Cream	4 gallons
Cheese	3 lbs.
Olives	1 3/4 lbs.
Pickles	2 quarts
Nuts	3 lbs.

TIPS IN COOKING

After grating cheese, rub a hard crust of bread over grater to clean it.

Fresh celery leaves dropped in the pot while cooking shrimp helps destroy the odor.

Rub salt generously over a cracked egg and you can successfully boil it.

Use orange juice instead of a lemon slice for a nice taste in hot tea.

For ease in getting a thinly rolled pie crust off the pastry cloth and onto the pie pan, fold lightly in half, then in half again. Unfold in pie tin.

If you only need half an onion at a time, save the root half. It will last longer.

Chopped fruit and nuts will be more evenly dispersed in cake batter if they are lightly floured before adding.

A little butter rubbed on the underside of the cream pitcher spout will keep cream from dripping after it is poured.

Always break lettuce in bite-size pieces; never cut it with a knife.

Add hot water to vegetables when cooking to keep the vegetables from being tough.

Add sugar to fresh green vegetables before cooking. This improves the flavor.

TIPS IN COOKING

Lemon juice added to the water when cooking rice makes it white, and added to the butter in which you saute mushrooms gives them a high gloss.

Add a few drops of lemon juice when putting figs and dates through a food chopper to keep them from sticking.

You will get almost twice the amount of juice if the lemon is dropped into hot water for a few minutes before squeezing.

Grease salad molds with mayonnaise before filling. They will come out easier and will have a nice flavor. Wet your fingers before working with molded salads.

Cocoa will never lump if you mix the cocoa and sugar before adding the hot milk.

Pastry made with cold water is flaky. Pastry made with hot water is crumbly.

Drop peeled banana, apple, peach or avocado into lemon juice to prevent its turning dark.

When boiling cabbage, add a piece of rye bread to the water to eliminate odor. A raw potato in the refrigerator will absorb odors.

When sour milk is indicated, add one T. vinegar to one cup milk.

To plump raisins, place in sieve over boiling water about 10 minutes.

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